



Asian Slaw

Ingredients

- 2 tbsp soy sauce
- 1 tbsp honey or maple syrup
- 1 tbsp ginger (grated)
- 1 clove garlic (crushed)
- 1 tbsp rice wine vinegar
- 1/2 lime - juiced
- 2 tbsp toasted sesame oil
- 2 tbsp olive or groundnut oil
- 1/2 each red & white cabbage
- 5 carrots
- 1 bunch spring onions, trimmed & sliced
- coriander leaves
- lime wedges to serve

Method

Combine soy sauce, honey, ginger, garlic, rice wine vinegar, lime juice, sesame oil, olive oil in a dressing jar. Shake well.

Finely slice the cabbages, discarding the tough white core if you wish, and roughly grate the carrot - I use my Magimix. Combine along with spring onions in a mixing bowl - add the dressing and toss. Garnish with coriander and lime wedges to squeeze on top.