



## Asian Slaw

(A delicious spicy slaw.)

### Ingredients

(Servings: 4-6)

- |   |                                |
|---|--------------------------------|
| 2 cups green cabbage, shredded                      | 2 cloves garlic, minced        |
| ¼ cup red cabbage, shredded                         | 2 Tbsp soy sauce               |
| ½ cup red and/or orange bell peppers, thinly sliced | 4 Tbsp honey                   |
| ¼ cup red onion, thinly sliced                      | 2 Tbsp rice wine vinegar       |
| ¼ cup carrots, shredded                             | 2 Tbsp sesame oil              |
|   | 1 Tbsp sesame seeds (optional) |

### Directions

1. In a large bowl, combine green and red cabbage, peppers, onion and carrots.
2. In a separate bowl, combine garlic, soy sauce, honey, vinegar, oil and sesame seeds to make the dressing.
3. Pour dressing a little at a time into the large bowl to coat all ingredients lightly. Allow to marinate for one hour.



Recipe courtesy of Chef John Dizon.

