

Asian Slaw with Sesame Dressing

Ingredients:

Serves: 4

4 cups Napa cabbage, shredded
1 cup bok choy, shredded
1 cup carrots, thin strips or peels
½ cup each: thin sliced radish, cucumber, and yellow pepper
¼ cup cilantro leaves

Toss together in large bowl with Sesame Dressing.

Sesame Dressing:

Combine in a jar:

½ cup olive oil, ¼ cup Champagne or unsweetened rice vinegar, 1 tbsp freshly grated ginger, 2 tbsp. toasted sesame seeds, 1 tsp. mustard, 1 tsp toasted sesame seed oil, 1 clove minced garlic, ¼ tsp. sea salt, 1/8 tsp. crushed red pepper. **Chill for 1 hour before serving.**

**** Serve with chicken, steak or seafood**