



Asian Cabbage Slaw Recipe

Ingredients

For the Slaw

- 6 cups green cabbage, thinly sliced
- 2 cups purple cabbage, thinly sliced
- 1 cup shredded carrots
- 4 green onions, sliced
- 1/4 cup chopped cilantro
- 1/4 cup sliced almonds
- 2 tablespoons sesame seeds

For the Dressing

- 1/4 cup rice vinegar
- 2 tablespoons soy sauce
- 1 tablespoon toasted sesame oil
- 2 tablespoons olive oil or avocado oil

- 1 tablespoon honey
- 1 teaspoon freshly grated ginger
- 1 garlic clove, minced
- Salt and black pepper to taste

Instructions

1. Thinly slice the green and purple cabbage and place them in a large bowl.
2. Add the shredded carrots, green onions, and cilantro.
3. In a small bowl, whisk together the rice vinegar, soy sauce, sesame oil, olive oil, honey, ginger, garlic, salt, and pepper.
4. Pour the dressing over the cabbage mixture and toss until evenly coated.
5. Add the sliced almonds and sesame seeds.
6. Chill for 20 to 30 minutes before serving for the best flavor and texture.

Recipe Notes

- Store leftovers in the refrigerator for up to 3 days.
- Add shredded chicken, salmon, shrimp, or edamame for extra protein.
- Toss in crispy ramen noodles or peanuts for added crunch.
- For the best texture, add crunchy toppings just before serving.

Recipe Details

- Prep Time: 20 minutes
- Chill Time: 20 minutes
- Total Time: 40 minutes
- Servings: 6
- Category: Side Dish
- Method: No Cook
- Cuisine: Asian-Inspired