

Light Asian Slaw

Ingredients:

¼ Cup Extra Virgin Olive Oil
1 teaspoon Sesame Oil
1 ½" piece Ginger, peeled & rough chop
1 -2 cloves Garlic
1-2 Tablespoons Brown Sugar
5 Tablespoons Soy Sauce
4 Tablespoons Mirin
Zest and Juice from ½ orange

2 Cups Napa Cabbage, thinly sliced
1 Cup Julienned Carrots
½ Red Onion, thinly sliced
½ Cup thinly sliced Red Bell Pepper
½ Cup julienned Snap Peas
4 Green Onions, thinly sliced
¼ Cup Cilantro, chopped
1 Tablespoon Sesame Seeds (black, white or mixed)

Directions:

Place the group of ingredients into a small blender or a smoothie attachment and blend smooth. Mix all of the Veggies in a Large bowl, then drizzle the dressing and toss until all is coated. Sprinkle the sesame seeds, toss again and let sit for at least an hour for all the flavors to blend