

“Asian” Slaw

This recipe is best made the night before!

1-2 med carrots, course grate
1/2 Daikon Radish, course grate
(equal amounts of carrot and daikon radish)
2-3 Green Onions, diced fine
1/4 cup Cilantro, chop fine
1/4 cup Rice Vinegar
2 Tbsp Coconut Palm Sugar
Sea Salt and Pepper to taste

This is the most flavourful when allowed to marinade overnight.

Instructions:

Combine all ingredients in a glass bowl. Stir to combine. Cover and refrigerate. Remove from fridge, place the marinated vegetable into a colander and press out the excess liquid.

You want this to be dry so to not have a soggy sandwich.

Add to marinated vegetables:

1/4 cup Mayonnaise of your choice
1/2 tsp Toasted Sesame Seed Oil
Stir to combine!

Assemble your “Asian” Sandwich:

Toast your “Asian” Bagel and lightly spread on some mayonnaise, butter, or fat of choice.

Layer it up with....

Avocado, “Asian” Slaw, Cucumber, Tomato and Sprouts.

Pickled Ginger or Hot Peppers could be a great addition as well- all depends on your heat factor!

My toppings are suggestions only....feel free to switch it up....and let me know what you did cause I am curious!

ENJOY! xo

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