

## **“Asian” Slaw**

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 overnight.  
Remove from fridge, place the marinated vegetable into a colander and press out the excess liquid. I squeeze mine by hand to remove the moisture. You want this to be dry so you do not have a “soggy slaw”.

### **Add to marinated vegetables:**

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

Enjoy!