

# ASIAN SLAW WITH SESAME GINGER DRESSING

- 2 cups red shredded cabbage
- 2 cups green shredded cabbage
- 1 cup shredded carrots
- 4 green onions thinly sliced

## Sesame Ginger Dressing

- 2 tablespoons light soy sauce
- ½ cup vegetable oil
- 3 tablespoons rice wine vinegar
- 1 tablespoon sesame oil
- 1 tablespoon fresh lime juice
- 1 clove garlic minced
- 3 tablespoons honey
- 1 tablespoon fresh ginger grated
- 1 teaspoon Sriracha or to taste
- 2 tablespoons water
- 1 teaspoon sesame seeds optional

Combine all ingredients in a jar and shake well to combine.

Suggest putting the salad dressing on at least one-two hours before serving so it can soften the cabbages.