



Asian Spicy Slaw

Serves 1

Ingredients:

- .5 head Napa Cabbage
- 1 head Green Cabbage , shredded
- 8 oz. English Cucumbers , diced
- 2 oz. Ginger Root, minced
- 4 oz. Radishes Sprouts
- 2 Carrots , julienned
- .5 head Red Cabbage , julienned
- 1 Red Onion , thinly sliced
- 2 Red Bell Peppers , julienned
- 1 Red Serrano Chile , minced
- 6 oz. Mayonnaise
- 1 oz. Creole Mustard
- 1 Tbsp. Apple Cider Vinegar
- 2 Tbsp. Lemon Juice
- 2 tsp. Sesame Seeds
- 2 tsp. Green Onions

Directions:

1. Combine all vegetables in a large bowl.
2. Mix remaining ingredients in separate bowl to make dressing.
3. Pour dressing over vegetables. Toss gently and chill.
4. Garnish with sesame seeds and green onions.