

MISO SLAW

INGREDIENTS

1 medium head Savoy Cabbage, about 1 ½ pounds

2 medium Carrots, peeled & sliced into matchsticks

1 medium Watermelon Radish, peeled & sliced into matchsticks

2 stalks of Broccoli, peeled & sliced into matchsticks

¼ Cup Cilantro, roughly chopped

2 Tablespoons Miso Paste, any color

1/3 Cup Rice Wine Vinegar

¼ Cup GDG Orange Blossom Honey

1 inch piece fresh Ginger, minced

DIRECTIONS

Cut Cabbage in half, remove core and slice into ¼ inch slices before transferring into a large bowl.

Add Carrot, Radish and Broccoli stalk pieces.

Use a whisk to combine dressing ingredients- Miso, Honey, Vinegar and Ginger.

Pour dressing over Slaw and use your hands or tongs to combine well.

Allow to marinate for at least 20 minutes before serving!

Garnish with Cilantro.