

## tahini asian slaw by Calgary Avansino



### tahini asian slaw

serves:

makes 6 servings

preparation time:

15 minutes

ingredients

#### for the salad:

1 head white cabbage, shredded

1 head Romaine lettuce, chopped roughly into small pieces

1/2 head of brocolli, cut into small pieces

Large handful of snap peas, chopped into small pieces

1 carrot, grated

Large handful of bean sprouts

Sesame seeds to sprinkle on the finished salad

#### for the dressing:

Juice of one large lemon

1 garlic clove, minced

1/2 inch fresh ginger, chopped finely

1/2 cup cold fresh water

1/2 cup raw tahini

1 tsp maple syrup

1 tbsp apple cider vinegar

1 tbsp white wine vinegar

1 tbsp tamari sauce

1 tsp coriander powder

1 tsp cumin powder

2 tbsp olive oil

1/4 tsp sea salt

directions:

### **Salad Directions:**

Throw all the ingredients in a large salad bowl. Give it a good toss, cover with dressing and sprinkle with sesame seeds.

### **Dressing Directions:**

Put all the ingredients in a blender or food processor and whizz together until completely smooth. Add a bit more water if needed. Pour over the salad and enjoy!