

Asian Creamy Cabbage Coleslaw

Ingredients

For the Salad

½ cup peeled and shredded carrots
½ cup shredded daikon/Chinese radish or English radish if you like it
2 cups finely shredded green cabbage
2 cups finely shredded red cabbage
½ cup chopped walnuts
½ cup crumbled feta cheese

For the Dressing

2 tablespoons cider vinegar
2 tablespoons Tamari/Coconut Aminos
2 cloves of garlic, peeled and roughly chopped
One 2 inch piece of ginger, peeled
Approximately 1 ¼ cups extra virgin cold pressed olive oil

Method

1. Roughly chop the garlic and soak in boiling water for 5-10 mins
2. In a large mixing bowl, combine all of the salad ingredients
3. To make the dressing – Combine all the dressing ingredients in a high-speed blender. Pour dressing over the salad and mix well.