

# Asian Snap Pea & Turnip Slaw

Serves 6-8



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

## Ingredients

- 2 medium salad turnips\*, thinly sliced
- 2 medium carrots, grated
- 2 cups sugar snap peas, thinly sliced
- ¼ cup scallions (green onion), diced
- ¼ cup rice vinegar
- ¼ cup vegetable oil
- 1 teaspoon sesame oil
- 1 tablespoon honey (not vegan) or agave syrup
- ½ teaspoon salt
- ¼ cup toasted peanuts or cashews (optional)

## Directions

1. Toss turnip sliced with carrots and snap peas.
2. Whisk together vinegar, oils, honey or agave and salt. Pour over vegetables a mix thoroughly.
3. Toss in scallions and nuts.

\*Daikon radish or kohlrabi can be used in place of turnip

Recipe from Cook Well Berkeley: Spring Veggies, Spring 2011