

# Crunchy Asian Slaw

## Ingredients

- 6-7 cups shredded veggies (like cabbage, carrot, bell pepper, brussel sprouts, etc.)
- 3 green onions, sliced
- 1 cup cilantro (chopped)
- GARNISH: 1 tablespoon sesame seeds or crushed peanuts

## Dressing:

- 3 tablespoons olive oil
- 1 tablespoon sesame oil
- 1/4 cup rice wine vinegar
- 2 tablespoons agave or honey
- 1 tablespoon soy sauce (or coconut aminos)
- 1 garlic clove, finely minced
- 1 tablespoon ginger, finely chopped (or 1 tsp. ginger powder)
- 1/2 teaspoon salt
- 1/2 teaspoon chili flakes

**Nutrition Tip:**  
*Add this slaw to a protein like grilled tofu, fish, or chicken and pair with noodles or rice for an affordable and balanced meal!*



## Directions

1. Toss slaw ingredients together in a large bowl.
2. Whisk dressing ingredients together in a small bowl.
3. Pour dressing into slaw and toss well.
4. Garnish with sesame seeds and/or nuts.

Recipe adapted from <https://www.feastingathome.com/asian-slaw/>

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