

# Asian Cole Slaw

Serves 6-8



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



## Ingredients

- 1 head of cabbage, thinly sliced
- 4 stalks green onions, sliced
- ¼ cup sliced almonds
- 2 tablespoons sesame seeds
- 4-6 clementines, peeled and segments separated or 1 can mandarin oranges, packed in water or juice, drained

## For dressing:

- ¼ cup + 2 tablespoons grapeseed or olive oil
- 2 tablespoons sesame oil
- ½ cup rice vinegar or white vinegar
- Salt and pepper to taste

## Directions

1. Preheat a skillet over low heat. Add almonds and toast, stirring frequently, until they start to turn very light brown. Add the sesame seeds and continue to stir often, until toasted but not burnt.
2. Mix together salad dressing ingredients by shaking in a jar, blending in a blender, or whisking in a bowl.
3. Toss dressing with cabbage and green onions, letting sit for 30 minutes to allow flavors to combine. Top with oranges, almonds, and sesame seeds just prior to serving.

## Notes

This recipe is a quick, easy and affordable side dish for a potluck!

Recipe from [7-Minute Veggies cooking class, Fall 2017](#)