

# EDAMAME SLAW

serves 6

Per serve: Cal: 219; Fat: 14.9g; Pro: 10.7g; Carbs: 8.2g.

## INGREDIENTS

- 0.5 cabbage finely sliced
- 0.5 cups Almonds, dry roasted and chopped
- 1 cups Edamame beans (buy frozen out of shells)
- 8 Radish finely sliced
- 1 cup of fresh Coriander sprigs loosely packed
- 1 cup of mint leaves loosely packed

Dressing:

- 4 tablespoon Tahini
- 2 tablespoon Miso paste
- 1 Lemon
- 1 teaspoon sesame oil
- 2 garlic cloves crushed
- 0.75 cups Water
- 3 tablespoon fresh grated ginger

## DIRECTIONS

Combine cabbage, almonds, radishes and and edamame beans in a large bowl

Finely chop the herbs and add to the bowl

In a food processor make the dressing- add the tahini, miso paste, lemon, sesame oil, garlic cloves, ginger and water. Process until smooth (adjust the amount of water to liking).

Pour dressing over salad, mix to combine and serve