

ROAD NOTES HEALTHY RECIPE  
(RVegan\_life @ Instagram)

# Asian Slaw



Ready in 10 **minutes**

Serves **several serving**

## Ingredients

- 1 small head of cabbage (red/green)
- 2 carrots - graded
- ¼ cup onion - diced
- Garlic powder
- Black pepper
- Sesame seeds
- 2 Tbsp Apple Cider Vinegar
- 1 Tbsp lime juice or orange juice
- 4 Tbsp olive oil
- 3 Tbsp soy sauce
- 2 tbsp sesame oil
- 1 tbsp Agave
- ¼ tbsp sea salt

## Preparation

1. Clean cabbages and cut them or shredded. Place in large bowl.
2. Add carrots, onion, garlic, black pepper.
3. In a small bowl, mix the cider, lime juice, olive oil, soy sauce and agave.
4. Add the dressing to the cabbage and mix well.
5. Add sesame seeds and chill for one hour.
6. Enjoy the slaw as a meal or a side.

## Meal Information

Calories:

Protein:

Fat:

Carbs:

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