# IMG_1206.jpegQuick Pickle Slaw with Red Radish

## Ingredients

• 1 cup shredded green cabbage

• 4–5 red radishes, thinly sliced into matchsticks

• 1 tablespoon rice vinegar (or apple cider vinegar)

• 1 teaspoon sugar

• 1/2 teaspoon salt

• 1 teaspoon sesame oil (optional for flavor boost)

• 1 tablespoon chopped green onion (optional)

## Instructions

• In a mixing bowl, combine the cabbage and radish.

• In a separate small bowl, whisk together the rice vinegar, sugar, and salt until dissolved.

• If using sesame oil, whisk it in as well.

• Pour the dressing over the cabbage and radish, tossing well to coat evenly.

• Let the slaw sit for at least 10 minutes before serving to allow flavors to meld.

• Garnish with green onion if desired.

## Variations & Substitutes

• *Replace red radish with daikon radish for a milder flavor.*

*• Swap shredded green cabbage with Napa cabbage for a softer texture.*

*• Add thinly sliced cucumber or carrot for extra crunch and color.*

*• Use lemon juice instead of vinegar for a citrusy twist.*

*• Sprinkle with toasted sesame seeds for added nutty flavor.*