

# GN - Miso Carrot Ginger Dressing & Chopped Asian Slaw



## Ingredients:

### *For the dressing:*

- 1 carrot (*peeled, roughly chopped*)
- 1 shallot (*peeled*)
- Fresh ginger root (*~1.5 in., peeled*)
- 1 T white miso paste
- 1/8 cup apple cider vinegar
- 1 tsp stevia in the raw (or 1 T honey)
- 1 T toasted sesame oil
- 1/4 cup + 1 T avocado oil
- 1/8 - 1/4 cup water
- Dash of salt + pepper

### *For the salad:*

- 1 cup thinly chopped red cabbage (*~1/4 head*)
- 1/2 red pepper (*thinly sliced*)
- 1 head of baby bok choy (*chopped*)
- 1/2 cup matchstick carrots
- 1 cup sugar snaps or snow peas (*sliced lengthwise*)
- 1/2 cup cashews (*roasted and chopped*)
- 2 T chopped cilantro

## Preparation:

1. Add cabbage, pepper, bok choy, carrots, sugar snaps, cilantro to a bowl and toss
2. Blend all dressing ingredients on high for a few minutes; add water/oil as needed (consistency will be thicker than a typical dressing)
3. Scoop dressing over salad, mix well and serve with chopped cashews
4. Serve with chopp

**Tip:** I toast raw cashews with a few splashes of sesame oil in a pan on the stove on low until fragrant, and sprinkle with sea salt