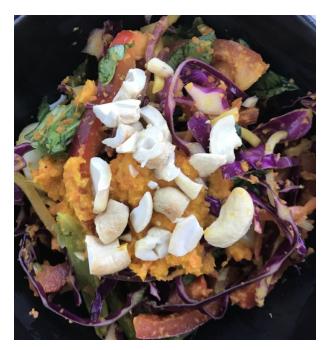
GN – Miso Carrot Ginger Dressing & Chopped Asian Slaw



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

<u>Tip</u>: 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