

ASIAN CARROT SLAW

PERFECT FOR MEAL PREP

INGREDIENTS

- 10 ounces shredded carrots
 - May substitute 3 carrots sliced into thin strips
- 2 medium cucumbers, sliced
- 1/4 cup olive oil
- 2 tablespoons rice vinegar
- 1 tablespoon low-sodium soy sauce
- 2 teaspoons sesame oil
- 1/4 teaspoon ground ginger
- 1 bunch green onions, sliced
- Sesame seeds to taste

INSTRUCTIONS

1. To make dressing, combine oil, vinegar, soy sauce, sesame oil, and ground ginger in a bowl and whisk well to combine.
2. In a large bowl, combine dressing, carrots, and cucumbers.
3. Allow slaw to chill in the refrigerator for at least 30 minutes.
4. Before serving, add green onion and sesame seeds.



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8 SERVINGS



10 MIN