

ORIENTAL-STYLE SESAME SLAW

(adapted from several sources)

for the dressing:

- ¼ cup soy sauce
- ¼ cup fresh orange juice
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon toasted sesame oil
- 2 teaspoons minced fresh ginger
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 to 1 teaspoon Sriracha sauce

for the salad:

- 3 cups shredded napa cabbage
- 2 cups shredded green cabbage
- 1 cup shredded red cabbage
- 1 cup shredded carrots
- fresh cilantro leaves, amount to taste
- black sesame seeds to serve

Start by making the dressing. Combine all ingredients in a measuring cup or flask with a lid, and whisk or shake to emulsify. Reserve.

In a large serving bowl, add all ingredients for the salad except the black sesame seeds, combine tossing gently, then pour the dressing on top. Toss again and leave in the fridge for 30 minutes before serving. Sprinkle with black sesame seeds, adjust seasoning if needed, and serve.