



The Gathered Green

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SWEET SESAME-LIME CABBAGE SALAD

Thank you to detoxinista.com for this recipe and picture.

Serves 4-6

Ingredients

For the salad:

- ½ medium cabbage, shredded
- 3 medium carrots, shredded
- ½ red or brown onion, thinly sliced
- 2 handfuls of fresh coriander
- ¼ cup fresh chives, chopped (optional)

For the dressing:

- ¼ cup fresh lime juice
- ¼ cup white wine vinegar
- ¼ cup diced shallot
- ¼ cup raw honey, or to taste
- 2 teaspoons apple cider vinegar
- 2 teaspoons grated fresh ginger
- ½ teaspoon sea salt
- 1 teaspoon of roasted sesame oil, or to taste





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Method

Combine all of the dressing ingredients into a high-speed blender and blend until completely smooth. Adjust flavours to taste.

Combine the salad ingredients in a large bowl, and toss well with the prepared dressing.

Allow to marinate for at least 30 minutes in the fridge before serving.

To make the salad a more substantial meal, toss some pan fried chicken pieces through the salad.

Enjoy!

Jane

