



No Mayo Cole Slaw

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1/8 cup rice wine vinegar
- 1/6 cup honey
- 1 teaspoons salt
- 1/2 teaspoon pepper
- 1/8 cup olive oil (extra virgin light)
- 1 small packages pre-mixed coleslaw or
- 1 head chinese cabbage
- 6 green onions, thinly sliced
- 3/4 cup sliced almonds, toasted
- 1/2 cup sesame seeds, toasted

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- lemon wedge (if desired)

Instructions

This is a variation of 'asian slaw' or 'raw food slaw'. Basically it just uses my favorite ingredients out of the lot, as well as those most likely to be in my cupboard.

Starting with the pre-cut, mixed package of coleslaw, I use Dole's 1lb bag, when I'm not in the mood to cut chinese cabbage. It's quick and the sliced carrots add extra color. Pour into nice size bowl, you'll need room to mix.

Slice the 6 green onions, thinly, and add on top of coleslaw. Then add salt, pepper, olive oil, honey, and rice wine vinegar to season for your taste. The measurements are approximate, since I tend to be a pinch and pour cook. I salt and pepper first, then add olive oil, then honey and mix. From there, I taste, add rice wine vinegar, then adjust salt and honey as needed.

Finally, I add sliced almonds. You can use raw, or the honey roasted. Then a sprinkle of sesame seeds.

Lemon can really boost the flavor, but isn't necessary. Prep time is about 10-20 minutes, depending on how long it takes you to cut green onions and cabbage.

When plating, you can sprinkle extra almonds, sesame, and or honey on the coleslaw; as well as serve with a lemon wedge.