

## *Rainbow Slaw*

- 6 cups red and green cabbage thinly sliced \*
- 1 cup shredded carrots\*
- 1 cup savoy or napa cabbage or bok choy thinly sliced
- 1-2 cups jicama peeled and cut into matchsticks or half-moons
- 1 red bell pepper, diced
- ½ cup red onion, diced
- 1 ripe but firm mango, nectarine, or pineapple, cut bite sized

Lightly combine all ingredients in a large bowl.

Add dressing to coat just before serving and toss gently. Serves 12

\*May use bagged coleslaw mix

### *Dressing:*

- 1 cup cilantro with stems
- 1 3-inch piece of fresh ginger, peeled and coarsely chopped
- ¼ cup lime juice (juice from 2 limes)
- 1 T Bragg's Apple Cider Vinegar
- 2 T raw honey
- ½ tsp sea salt
- ¼ tsp black pepper
- ¼ tsp hot sauce
- 2 tsp Dijon mustard
- 1/3 cup avocado oil

Place all ingredients in a blender and process until creamy. Taste and adjust seasonings. Makes about 1 cup dressing.