

## Asian Slaw

### INGREDIENTS

- 2 large carrots
- 1 head of red cabbage
- 3 red onions
- 3 large stalks of bok choy
- 2 medium sized heads of kohlrabi
- 1 cup of snap peas

### DRESSING

- ¼ cup rice wine vinegar
- 2 tbsp olive oil
- 1 lime, juiced
- Salt and pepper to taste
- 2 ½ tbsp of soy or fish sauce



### DIRECTIONS

1. Discard the outer leaves of cabbages. Cut in quarters and grate or slice thinly.
2. Peel and grate the carrots.
3. Peel and grate the kohlrabi.
4. Cut peas into small pieces.
5. Cut bok choy into thin pieces.
6. Slice red onions thinly.
7. Combine all ingredients in a large bowl and mix well.
8. Mix salad dressing ingredients in separate bowl and whisk well.
9. Add dressing, mix well and serve.