



CLEANSING SLAW W/ ROSEMARY DRESSING

Prep time 20 mins **Total time** 20 mins
Serves: 8

Ingredients

SLAW*

- 3 heaping cups (267 g) green cabbage
- 1 bulb (234 g) fennel, stems and fronds removed
- 1 honey crisp (or similar) apple (335 g)
- 2 celery stalks (80 g)
- 1 beet (82 g)
- 2 large carrots (144 g)
- 1/2 cup (8 g) fresh cilantro and/or parsley, finely chopped
- 2 Tbsp (30 ml) lemon juice
- 1 Tbsp (15 ml) apple cider vinegar

DRESSING

- 1/2 cup (120 g) tahini (use raw tahini to keep this recipe raw)
- 3 Tbsp (45 ml) lemon juice
- 1 Tbsp (15 ml) apple cider vinegar
- 2 Tbsp (3 g) freshly minced rosemary
- 4 cloves (12 g) minced garlic
- 3 Tbsp (45 ml) coconut aminos
- Water to thin (1/3 - 2/3 cup (80-160 ml))
- Pinch sea salt

Instructions

1. Prepare fruit and veggies for the slaw by slicing on a [mandolin](#), finely grating with the grating blade of a [food processor](#), or using a sharp knife.
2. Add all vegetables and fruit to a large mixing bowl and top with 2 Tbsp (30 ml) lemon juice and 1 Tbsp (15 ml) apple cider vinegar. Toss to combine and set aside.
3. To prepare dressing, add all ingredients (except water) to a small blender, food processor, or medium mixing bowl. Blend or whisk to combine. Add water until a pourable dressing is achieved.
4. Taste and adjust flavor as needed, adding more garlic for zing, lemon for acidity, apple cider vinegar for tanginess, or rosemary for herbal flavor.
5. Add dressing to slaw and toss thoroughly to combine. Enjoy as is or add to salads, to bowls, or atop veggie burgers. Store leftovers covered in fridge for up to 4-5 days.