Broccoli Slaw with Ginger Soy Dressing

INGREDIENTS

- 3 tablespoons low sodium soy sauce
- 3 tablespoons balsamic vinegar
- 2 teaspoons brown sugar
- 2 cloves garlic, minced
- 1 tablespoon fresh ginger, minced
- 1 small head of broccoli, florets chopped fine and stems thinly sliced
- ¼ head of cabbage, thinly sliced
- 1 carrot, shredded
- 1 red bell pepper, thinly sliced
- Salt and pepper to taste

DIRECTIONS:

1. Wash hands with soap and warm water before beginning recipe. Rinse broccoli, carrot, and pepper under cold running water to remove excess dirt.
2. To make the dressing, in a small bowl whisk together soy sauce, vinegar, brown sugar, garlic and ginger. Set aside.
3. Next, prepare the slaw by finely cutting the broccoli florets and thinly slice the stems. Shred the carrot, and thinly slice red bell pepper and cabbage. In large bowl combine prepared vegetables.
4. Add the ginger soy dressing and toss gently to coat. Add salt and pepper to taste.
5. Enjoy immediately or let sit for 10 minutes for vegetables to marinate.