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COMMUNITY  
PARTNERSHIP**

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## MOBILE TEACHING KITCHEN

### 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.



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