

Broccoli Slaw with Ginger Soy Dressing

Serves 8



Ingredients:

- 2 Tablespoons soy sauce
- 3 Tablespoons rice vinegar
- 2 teaspoons brown sugar
- 2 cloves garlic, minced
- 1 Tablespoon fresh ginger, minced
- 1 small head broccoli, florets chopped fine and stems thinly sliced
- ¼ head cabbage, thinly sliced
- 1 carrot, shredded
- 1 red bell pepper, thinly sliced



Instructions:

1. Make the dressing: in a small bowl, whisk together soy sauce, rice vinegar, brown sugar, garlic, and ginger until well combined and sugar is fully dissolved. Alternatively, combine dressing ingredients in a jar or other container with tight-fitting lid and shake to combine.
2. Next, prepare the slaw by combining broccoli, cabbage, carrot, and bell pepper in a large bowl.
3. Add the ginger soy dressing and toss to combine.
4. Enjoy immediately or let sit in fridge (up to overnight) to marinate.