

Broccoli Slaw with Ginger Soy Dressing



Ingredients:

- 3 Tbsp low sodium soy sauce
- 3 Tbsp balsamic vinegar
- 2 tsp brown sugar
- 2 cloves garlic, minced
- 1 Tbsp 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. To make the dressing, in a small bowl whisk together the soy sauce, vinegar, brown sugar, garlic, and ginger. Set aside.
2. Next, prepare the slaw by finely cutting the broccoli florets and thinly slicing the stems. Shred the carrot and thinly slice the bell pepper and cabbage. In a large bowl, combine prepared veggies.
3. Add the ginger soy dressing and toss gently to coat. Season with salt and pepper to taste, if needed.
4. Enjoy immediately or let sit for 10 minutes to allow veggies to marinate.