

winter veggie coleslaw

Serves 8

RECIPE FROM: [Fed and Fit](#)

PREP TIME: 10 minutes

For the dressing:

- ¼ cup low sodium tamari or coconut aminos
- 2 Tbsp tahini or almond butter (or other nut butter)
- 2 Tbsp fresh lemon juice (about 1 small lemon)
- 1 Tbsp honey or maple syrup
- 2 tsp apple cider vinegar
- ¼ tsp fine sea salt

For the slaw:

- 1 bunch kale, de-stemmed and finely chopped
 - ½ head purple cabbage, finely chopped
 - 2 large carrots, shaved into ribbons
 - 1 cup pomegranate seeds
 - ½ cup raw cashews, lightly chopped
 - fresh cracked black pepper, to taste
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For the dressing:

ADD all ingredients together in a small bowl and whisk to combine until even and creamy.

SET aside.

For the slaw:

ADD kale, cabbage, and carrots together into a large mixing bowl.

POUR dressing over the slaw and mix to thoroughly combine.

POUR slaw into your serving bowl and top with the pomegranate seeds, cashews, and black pepper.

ENJOY right away or store for serving the next day!

