

INGREDIENTS

- 1 head Cabbage
- 2 large Carrots
- 1 bunch Cilantro
- 1 cup Snap Peas
- 1 tbsp Hemp Seeds
- 2 cups Snap Peas
- Sauce:
 - 3 tbsp Olive Oil
 - 1 tbsp Sesame Oil
 - 3 tbsp Honey or Maple Syrup
 - 1 tbsp Soy Sauce
 - 1 clove of Garlic, minced
 - 1 tbsp Ginger, chopped
 - ½ tsp Salt
 - 1 tsp Chili Flakes or Chili Paste

DIRECTIONS

1. Shred all vegetables and mix into bowl.
2. Add hemp seeds to mixed vegetables. You can also replace with sesame seeds.
3. Measure sauce ingredients and mix. A blender or food processor to make sauce smooth.
4. Add sauce to the veggie mixture. Let sit for a few minutes then enjoy!



Asian Veggie Salad

Dairy-Free | Gluten Free | Vegetarian | Vegan

Yield:
4 Servings

Prep Time:
15 Min

Cook Time:
5 Min