



Coconut Curry Cabbage Salad

- from Denise's Kitchen

Ingredients:

6 cups of organic red and/or green cabbage, chopped
1-2 organic carrots, unpeeled & finely chopped
4 organic scallion stalks, chopped
1/2 cup of chopped organic cashews, unsalted
3 tbsp of organic sesame seeds
1 cup of organic coconut flakes (not shredded)
1/4 cup of light tasting oil (olive or grape seed)
1/4 cup of organic tamari soy sauce
Juice of one organic lemon
1/2 tsp of organic curry powder (a bit more)

Directions:

Combine the chopped cabbage, carrot, scallions & cashews with the sesame seeds & coconut in a large glass bowl. Whisk together the oil, tamari, lemon juice & curry powder, then pour this over your cabbage mixture. Toss until well blended & serve in generous portions...it's so good! Much tastier than the traditional slaw.