

Asian Cabbage Slaw Salad

Courtesy of: www.thebetterhomelife.com

Salad Ingredients:

- 3 Cups finely chopped cabbage
- 3 carrots, grated
- 1 15-ounce can chickpeas, drained and rinsed
- 1 seeded cucumber diced
- 1/2 Cup red onion, diced
- 1/2 Cup chopped fresh cilantro

Dressing Ingredients:

- 1/2 Cup olive oil
- 1/2 Cup white miso
- 1/2 Cup seasoned rice wine vinegar
- 1/2 Cup soy sauce
- Zest of 1 lime
- Juice of 1 lime
- 2 garlic cloves
- 1 Tablespoon grated ginger
- 1/2 teaspoon fresh grated pepper

Instructions:

Toss the cabbage, carrots, chickpeas, onions, cucumbers, and cilantro in a large salad bowl.

Place all of the dressing ingredients into a mini food processor. Process until well combined.

Keep the dressing on the side until ready to serve, this way it can last up to a week in the refrigerator.