



Summer Vegetable Slaw

Dressing Ingredients*

- ½ tsp peeled minced fresh ginger
- 2 tablespoons well-stirred tahini (I always use Soom tahini)
- 2 tablespoons white miso paste
- 1 tablespoon honey
- 1/4 cup unseasoned rice vinegar
- 2 tablespoons toasted sesame oil
- 2 tablespoons olive or neutral oil such as grapeseed
- Salt and ground pepper to taste

*Full disclosure: I did not measure a single ingredient here—fuller disclosure, I am good at guessing amounts after all these years of cooking. You decide.

Slaw Ingredients

- 4 cups thinly sliced mixed veggies: peeled carrots, English or persian cucumber, celery, yellow or red bell peppers, sugar snap peas and/or snow peas, fresh kernels of corn, radishes. As long as you get 4 cups total, use any quantities you desire of each individual vegetable.
- 2 cups thinly sliced red or napa cabbage.
- I add some thinly sliced dinosaur kale or spinach just because

To serve

- 1 cup chopped salted peanuts
- Handful chopped fresh chopped herbs if you like to add at the end

Dressing Instructions:

Combine all dressing ingredients in a jar whisk until smooth. Taste and add more of anything you need. You should have about ¾ - 1 cup of Miso Sesame Dressing.

Salad Instructions:

Holding back the peanuts and herbs until you begin to toss the salad. Add all ingredients into a large bowl and combine with half of the dressing, adding some or all of the remaining dressing to taste. Season with salt and pepper, if needed.

Do ahead: The dressing and chopped vegetables (except the cilantro, which might wilt faster), can be stored separately and will keep for up to five days in the fridge. Mine never lasts that long.