



Napa Cabbage and Apple Slaw with Sambal Dressing

The addition of tart apples in a spicy slaw helps balance the flavors. Don't be afraid to use tender cilantro stems in this recipe; they're full of flavor and add an additional crunch. Best paired with an Italian Prosecco. Try Ruffino Prosecco

Serves 4

Ingredients:

Juice of ½ a lime

¼ cup Rice vinegar

¼ cup Tamari (gluten free soy sauce)

½ tsp Sesame oil

2 tsp Sambal Oelek (available in the Meijer World Foods aisle)

For the Slaw:

2 Granny Smith apples

½ head Napa cabbage

½ cup Cilantro, roughly chopped

Directions:

1. Whisk together all of the dressing ingredients and season to taste with salt. Add more sambal if you like it spicier.
2. Slice the Napa cabbage as thinly as possible and add to a large bowl.
3. Using the largest side of a box grater, grate the Granny Smith apples and add to the bowl.
4. Toss the dressing with the slaw and the cilantro. Allow to sit for a few minutes before seasoning so the flavors can develop.

Tips

Be careful with the Sambal Oelek, a spicy pepper paste. A little goes a long way.