

CRUNCHY CABBAGE + APPLE SLAW

Ingredients

¼ cup rice vinegar	8 cups (about 1 ½ lb) thinly sliced napa cabbage
2 Tbsp dark sesame oil	1 red bell pepper, cut in thin strips
1 Tbsp honey	½ seedless English cucumber, cut in thin strips *see note
½ tsp salt	3 scallions, thinly sliced
2 tsp minced jalapeno or serrano chile pepper	¾ cup coarsely chopped cilantro
1 each Gala, Golden Delicious, and Granny Smith apples, quartered, cored, thinly sliced	2 Tbsp toasted sesame seeds

Directions

1. In a large bowl, whisk all dressing ingredients until blended. Add apple slices and toss to coat with dressing.
2. Add cabbage, bell pepper, cucumber, scallions, cilantro, and sesame seeds. Toss to coat.
3. You can serve this slaw as soon as it is made or chill it for up to four hours.

*Note: you can use 2 Kirby cucumbers instead; or cut a regular cucumber in half lengthwise and scoop out the seeds with a teaspoon.