
Asian Coleslaw

From the Kitchen of Brett Broussard

2 1/2 cups shredded green cabbage, packed
1 cup shredded red cabbage, packed
1 cup fresh pineapple, diced
1/2 cup grated carrots, packed
2 green onions, sliced
1/4 cup cilantro, minced
1 1/2 tablespoons fresh ginger, grated
1 tablespoon olive oil
3 tablespoons rice wine vinegar
1 tablespoon soy sauce
1 tablespoon honey
2 teaspoons sesame oil
1 lime, juiced
salt to taste
1 teaspoon black sesame seeds

Combine cabbages, carrots, pineapple, green onions and cilantro in a large bowl and set aside. Add ginger, olive oil, vinegar, soy sauce, honey, sesame oil and lime juice to a

mason jar, shake well to combine, and pour over slaw. Stir to combine. Season with salt to taste. Cover and refrigerate at least 30 minutes before eating. Garnish with black sesame seeds.
