



Kale-Slaw with Tahini Ginger Dressing

2 servings

- 3 cups lacinato kale, stems removed and thinly sliced
- 2 cups green or red cabbage shredded or finely chopped
- 1 cup julienned or shredded carrots
- ¼ cup raw sauerkraut or kim chi (optional)

Tahini Ginger Dressing

Makes 1 cups

- 1/2 cup raw tahini (you can use roasted, if you can't get the raw)
- 1 tsp fresh ginger grated
- 2 Tb lemon juice
- 1 Tb raw honey or 12 drops stevia
- 2 Tb wheat-free tamari
- 1 cloves garlic, minced
- 1/2 cup filtered water, more or less for desired thickness.

- Place the kale, cabbage, carrots and sauerkraut into a large bowl. Toss with a pinch of salt.
- Put all the ingredients for the dressing except the water in the blender.
- Add ¼ cup water and start blending. Blend until well combined and beginning to get smooth
- Add the rest of the water while blending to desired consistency.
- Blend until very smooth and creamy
- Spoon about 1/3 cup of dressing onto the kale – cabbage mixture. Mix to combine. Massage it with your hands
- Add more dressing as needed to get a nice creamy slaw. Save the rest of the dressing for salads or as a dip for crudité
- Serve