

Tangy Herb Coleslaw

Dressing

¼ cup extra-virgin olive oil
1/3 cup unseasoned rice vinegar
2 tbs. low-sodium soy sauce
1 tbs. agave nectar (or honey)
1 tbs. Dijon mustard
3 garlic cloves, minced or pressed

Salad

10 oz. power slaw (or a blend of shredded carrots, broccoli, Brussels Sprouts, cabbage, kale, or any mixture of these)
7 oz. shredded coleslaw mixture (1/2 the 14-oz. bag)
4 green onions, chopped
½ cup cilantro leaves, chopped
½ cup mint leaves, chopped
¼ cup basil leaves, chopped
¼ cup pumpkin seeds

In a large bowl, whisk together all of the ingredients for the dressing. Add in the ingredients for the salad except for the pumpkin seeds. Toss to coat, then top with the seeds.

This can be served cold or at room temperature!



<https://pineapplehouserules.com/>