Rainbow Slaw

4-6 Servings

For the Slaw:

- ½ head Purple Cabbage
- 2 Carrots
- 1 Jicama
- ½ pound Sugar snap peas (or Snow Peas)
- 1 Red bell pepper
- ½ cup Dried blueberries, cranberries or currants
- ¼ bunch Spring Onions (green onion/scallions)
- ½ bunch Cilantro

Optional: Serrano chilies (seeds removed and thinly sliced)

For the Dressing:

- 1 teaspoon Mirin
- 1 teaspoon Rice wine vinegar
- 2 tablespoon Lime Juice
- 1/3 cup Vegetable oil
- Salt and Pepper to taste

Prepare the Slaw:

- Wash all produce. Peel the carrot and jicama.
- Using a grater, the grater attachment on a food processor or a chef’s knife, grate the carrot, jicama and cabbage. Combine in a bowl.
- Thinly slice snap peas and bell peppers; add to bowl.
- Thinly slice the spring onions and add to slaw.
- Chop the cilantro and add to the slaw.

Make the Dressing:

- Measure the mirin, rice wine vinegar, lime juice, salt and pepper and add to a mixing bowl.
- Whisk lightly until the ingredients come together.
- Measure the oil. Slowly pour the oil into the acid mixture while whisking.
- The oil and vinegar has come together or “emulsified” when you notice the consistency thicken and color become cloudy.

Dress the slaw and enjoy!