



The Gathered Green

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TUMERIC SLAW

Thank you to thefullhelping.com for this recipe and picture.

Ingredients

- 3 cups of carrots, shredded
- 3 heaped cups red cabbage, finely shredded
- 1 bunch coriander, finely chopped
- 2 cups of sprouts (eg sunflower, broccoli or radish). If you don't have sprouts, just add one cup extra of carrots and 1 cup extra of cabbage
- Chives, for garnish
- Peanuts, for garnish

Dressing:

- ½ cup tahini
- 2 medjool dates, pitted
- 2 tablespoons freshly grated turmeric
- 2 tablespoons freshly grated ginger
- ½ cup fresh orange juice
- ¼ cup water
- ¾ teaspoon sea salt to taste
- 3 tablespoons lime juice





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Method

Blend all the dressing ingredients together until smooth. If dressing is too thick, add a little more water as needed.

Combine all of the slaw ingredients in a large mixing bowl. Toss them with about 2/3 cup of dressing, or enough to coat the slaw well without turning it soggy. Use your judgement.

Serve garnished with chopped chives and chopped peanuts.

Enjoy!

Jane

