

# ASIAN SPRING MIX SALAD WITH HOMEMADE SESAME SEED VINAIGRETTE

4 servings | Time 10 minutes

## INGREDIENTS

Dressing:	Salad:
2 tbsp tamari	1 large head of romaine lettuce (shredded)
3 1/2 tbsp rice vinegar	1 cup green cabbage (shredded)
2 tbsp toasted sesame oil (or regular)	1 cup red cabbage
2 tbsp agave	1 1/2 cup colorful carrots (shredded)
1 clove garlic, minced	1/4 cup green onions
1/2 tbsp ginger, minced	1/2 cup toasted sliced almonds
1 tbsp sesame seeds	1 can mandarin oranges
	1/2 cup wonton crispy noodles
	1 cup snow peas

## DIRECTIONS

In a small bowl, add tamari, rice vinegar, sesame oil, agave, garlic, ginger and sesame seeds to a medium size bowl. Whisk to combine. Taste and adjust seasoning as needed. (if you want it sweeter add a tad bit more agave, want it a little more bitter add a tad bit more tamari.) Then place dressing in fridge well you prep and cut vegetables.

In a large mixing bowl, add lettuce, cabbage, carrots, snow peas, almonds, green onions. Lightly toss. Then add oranges and toss once again.

Take dressing out of the fridge. Whisk before pouring over salad. Pour over the vegetables, and gently toss to combine (some of the dressing may settle at the bottom, that is normal.) Top with wonton crispy noodles and sprinkle with sesame seeds!