

Asian Mango Slaw



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Recipe by: Laura Vitale

Serves 4-6

Prep Time: 10 minutes

Cook Time: minutes

Ingredients

- 1 Small Bag of Shredded Coleslaw Mix (the one with only carrots and cabbage)
- 1 Mango, diced
- 1/4 cup of Chopped Cilantro
- 1 Tbsp of Sesame Seeds

For the Dressing:

- 3 Tbsp of Soy Sauce
- 2 Tbsp of Rice Vinegar
- 1 Tbsp of Vegetable Oil
- 1 Tbsp of Toasted Sesame Oil

1) In a small bowl or small measuring cup, mix together all of the ingredients for the dressing, set aside.

2) In a large bowl, add the coleslaw, mango, cilantro and dressing, toss to make sure everything is well coated, sprinkle over the sesame seeds and dig in!

Note: If you can, pop this in the fridge for about half an hour, it makes the flavors really pop if they have a chance to chill.

