

WINTER BOK CHOY SLAW

Preparation time: 20 minutes

Servings: 8

INGREDIENTS

- 3 c Thinly sliced bok choy
- 1 c Grated carrot
- 1 c Purple cabbage, sliced
- 1 Ripe mango, diced
- 1 Jalapeno, fine chop
- ½ c Cilantro, chopped
- 2 tbs Lime juice
- 1 tbs Agave nectar
- 2 tsp Toasted sesame oil
- 1 tsp Tamari
- ½ c Smoked almonds, chopped

Directions

Combine bok choy, carrot, cabbage, mango, jalapeno, and cilantro in large bowl. Add lime juice, agave, sesame oil, and tamari; toss to combine. Garnish with smoked almonds

Nutrition Information:

Calories: 100

Protein: 3g

Total Fat: 5g

Carbohydrates: 13g

Sodium: 89mg

Fiber: 2g

Sugar: 9g

