



## Rainbow Asian Slaw

Makes 4 cups in 15 minutes (serves 2-4)

Here's a fast and easy way to make a simple fish dish elegant. If you can't find cod, then halibut or another thicker white fish will work. Marinade the fish the night before in miso with a little sake and brown sugar, and then it cooks quickly in just 10 – 15 minutes before serving. White miso is a fermented soybean paste with a sweet, salty and savory (umami) flavor. Use it to make miso soup ([see recipe here](#)), or in salad dressings, mixed with mayo, and over roasted veggies.

### Salad

- 1 cup green cabbage, shredded
- 1 cup purple cabbage, shredded
- 1 cup carrots, shredded
- ¼ red onion or scallions, minced
- ¼ cup cilantro, chopped

### Dressing

- 2 T. tamari (gluten-free) or Coconut Aminos (if soy sensitive)
- 1 t. rice vinegar
- 1 t. limejuice
- ¼ t. lime zest
- 1 t. fresh ginger, minced
- 1 t. garlic, minced
- 4 T. mayonnaise (or mayo substitute)

Mix together the dressing ingredients, then toss with the salad, distributing evenly. Enjoy!