

Roasted Sesame Winter Slaw with Tahini Cream Dressing with Orange

Ingredients

ROASTED SESAME WINTER SLAW

2 cups Savoy cabbage, shredded
2 cups purple cabbage, shredded
2 cups kale, shredded
2 cups carrots, shredded
2 scallions
1 cup flat leaf parsley, chopped
1 cup mint leaves (optional), chopped
½ cup sesame seeds

TAHINI CREAM DRESSING WITH ORANGE

2 Tablespoons olive oil
3 Tablespoons lemon juice, freshly squeezed
1 Tablespoon maple syrup or honey
⅓ cup tahini
½ cup water
a couple pinches of salt, to taste
zest of 1 organic orange

Method

1. Wash and shred cabbage and kale as finely as possible, using a food processor attachment for this if you like. Place in a large bowl.
2. Shred carrots either with a food processor or on a box grater. Add to the cabbage.
3. Finely slice the scallions into rings. Wash and chop the parsley and (optional but oh so good) mint. Add to the bowl.
4. Whisk dressing ingredients. Add water to thin to desired consistency.
5. Roast sesame seeds in a dry skillet until they begin to pop. Remove from heat immediately.

Pour over salad ingredients.

6. Toss everything in the bowl together and serve. Pour dressing on only after the salad has been plated - this way you get some bites with lots of dressing and some without for the best balance. Garnish with extra parsley and sesame seeds.

Salad without dressing will keep in the refrigerator for at least 2 days.

Notes



This slaw is delicious mounded on a sandwich with avocado, hummus, or more tahini. I like to toss a couple of handfuls into the pot of vegetables cooking for miso soup. The sesame seeds add a surprising bite to the soup.

Source: [Sarah Britton, mynewroots.org](http://mynewroots.org) (Yield: about 10 cups salad and 1 cup dressing)
