

# Beet, Carrot, and Fennel Slaw Salad

**Serving size:** 6

## INGREDIENTS

- 3 small beets (about 1 pound), peeled and coarsely shredded
- 3 large carrots (about 3/4 pound), coarsely shredded
- 1 small fennel bulb, coarsely shredded
- 1 ½ cups thinly sliced napa cabbage (about 1/4 head)
- 1 tablespoon brown sugar
- 3 teaspoons sesame seeds, divided
- 3 tablespoons peanut or canola oil
- 3 tablespoons fresh lemon juice (about 1 lemon)
- 2 tablespoons seasoned rice vinegar
- 1 tablespoon soy sauce
- 2 teaspoons sesame oil
- 1 teaspoon minced fresh ginger
- Salt, to taste
- Freshly ground pepper, to taste

## INSTRUCTIONS:

1. Toss the first 4 ingredients into a large bowl.
2. Whisk together brown sugar, 2 teaspoons sesame seeds, and following 6 ingredients in a small bowl until well blended.
3. Add salt and pepper.
4. Pour dressing over vegetables, and toss until well coated.
5. Sprinkle with the remaining teaspoon of sesame seeds.

Source: Myrecipe.com - Kris Wetherbee