KIKKOMAN

Asian-inspired Coleslaw with Soy Dressing

Total time **20 mins** **15 mins** preparation time **5 mins** cooking time

INGREDIENTS

4 portion(s)

0.25	white cabbage
2	carrots
1 tbsp	sesame seeds
Dressing:	
3 tbsp	mayo
3 tbsp	crème fraîche
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
	Juice of 1 lime
1 tbsp	sesame oil
	Fresh cilantro

PREPARATION

Step 1

0.25 white cabbage - **2** carrots

Finely slice the white cabbage and grate the carrots.

Step 2

1 tbsp sesame seeds

Toast the sesame seeds in a dry pan until they pop and release a light popcorn scent.

Pour them over the vegetables and toss.

Step 3

3 tbsp mayo - **3 tbsp** crème fraîche - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - Juice of 1 lime - **1 tbsp** sesame oil - Fresh cilantro

Mix the ingredients for the dressing together and whisk lightly. Taste and adjust with extra soy sauce if needed. Pour over the vegetables and sesame seeds and mix well. Let the salad sit for a while, and garnish with cilantro before serving.