

## **Asian Cabbage and Citrus Salad**

*This recipe is one of my favorites. It has such a wonderful flavor and crunch, I never get tired of it.*

Serves 6-8

### **Ingredients for Salad:**

1/3 head of green cabbage, shredded  
1/3 head of red cabbage, shredded  
4 carrots, shredded or minced  
3 green onions, minced  
2 red bell peppers, minced  
1/2 - 3/4 c of cilantro, minced  
3 stalks of celery, chopped

### **Ingredients for Dressing:**

1/4 c sesame oil  
2 T Bragg's Liquid Aminos  
Juice of 1 lime  
Juice of 2 large oranges  
1 T oregano  
1 T basil  
1 T tarragon



### **Preparation:**

Place all ingredients for the salad in a very large bowl and toss until well combined.

Place all the ingredients for the dressing in a blender and process until smooth. Pour dressing over salad and let sit for a few hours in the refrigerator to marinate. You may want to toss the salad around a bit from time to time to ensure an even coating.

This recipe is from The Raw Table

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