

# Creamy Miso Napa Cabbage Slaw (Vegan)

## Ingredients

- ½ head napa cabbage
- 1 small purple onion
- 1 large carrot
- 2/3 cup of vegan mayo
- 2 TBSP miso (any type)
- 1 tsp. garlic chili paste
- Freshly ground black pepper
- 1 tbsp. sesame seeds (optional)

## Steps

1. Remove the core/stem from the cabbage, and slice into thin strips. Thinly slice the onion as well, and use a grater to grate the carrot. Place all your vegetables in a large bowl.

2. Mix together the vegan mayonnaise, miso and garlic chili paste. Make sure there are no large clumps of miso in your dressing. Add the dressing to your vegetables, add a crack of freshly ground pepper, and toss well, until all of the cabbage is covered. Garnish with sesame seeds, if desired. Serve immediately, or chill before serving.

*Note: If you like a lot of dressing on your slaw, you might want to increase it. Simply use 1 cup vegan mayonnaise, 3 tbsp. miso, and 1 ½ tsp. garlic chili paste.*

