

## Skinny Hawaiian Slaw



### Ingredients:

- 2 cups dry Slaw mix, packed
- 1 cups Carrots, grated or chopped
- 1 cup Pineapple, diced fresh or canned in 100% Juice
- 3 Scallions, sliced
- 1 tbsp Ginger root, grated
- 3 tbsp Rice Wine vinegar
- 1 tbsp Sesame oil
- 1 tbsp reduced sodium Soy sauce
- ½ Lime, juiced
- 1 tsp Sesame seeds, black and/or white (I used ½ tsp of each color)
- ⅛ tsp red Pepper flakes (optional)

### Directions:

Combine slaw mix, carrots, pineapple and scallions in a large bowl and set aside. Whisk the remaining ingredients together in a small bowl and pour over the slaw veggies.

Toss to coat.

Cover and set in the fridge for at least 30 minutes prior to eating.

***This allows the dressing to soak into the veggies a bit.***