



# Curried Carrot Slaw

*Vegan*

## Recipe:

- 4 cups carrots grated
- 1/2 cup red cabbage chopped
- 3 Green onions sliced
- 4 tbsp vegan mayonnaise
- 2 tbsp lemon juice
- 1 tbsp curry powder
- salt & pepper to taste
- candied ginger chopped (optional)
- 1/4 cup roasted salted cashews chopped (optional)

Put carrots, cabbage, onions, and ginger in a bowl. Whisk together vegan mayo, lemon juice, curry powder and salt & pepper. Pour over vegetables and stir together. Top with chopped cashews.

**Provided By**

