

# ground leaf

## Coleslaw

### Veggies:

- 1 cup broccoli stem, peeled and julienned
- 1 cup carrot, peeled and julienned
- 1 cup zucchini, julienned
- 3 cups kale, chopped

### Sauce:

- 1/2 cup raw cashews, soaked if not using high speed blender\*
- 1/2 cup Vegetable Stock
- 1 date, pitted
- 2 TB lemon juice
- 1 TB apple cider vinegar
- 1/2 TB Dijon mustard
- 1/2 TB tahini
- 3/4 tsp salt\*\*
- 1/2 tsp celery seed
- 1/2 tsp garlic powder
- 1/4 tsp smoked paprika
- 1/4 tsp black pepper

1. Place veggies in a mixing bowl.
2. Add all sauce ingredients to blender. Blend until smooth.
3. Begin by pouring about three-quarters of the sauce over veggies and stir to combine. Continue to add the rest of the sauce until desired sauciness. If there is leftover sauce, use it as a dip for veggies.

\*Soaked if not using a high speed blender

\*GL homemade Vegetable Stock was used in this recipe. If using salted stock, reduce salt accordingly.