



BRUSSEL SPROUT, APPLE & SESAME ASIAN SLAW

SLAW

- 350 g Brussels sprouts
- 1 Green apple, large
- ½ cup Roasted cashew nuts, roughly chopped
- 1 Tbsp Toasted sesame seeds
- 1 Red chilli, finely chopped, optional

DRESSING

- 2½ tsp Sesame oil
- 2½ Tbsp Soy sauce
- 4 Tbsp Lime juice
- 1 Tbsp Extra virgin olive oil

DIRECTIONS

1. Slice the stems off the brussels sprouts and finely shred/slice them with a sharp knife. Thinly slice the apple and cut into thin matchsticks.
2. Mix all dressing ingredients together and toss with the shredded brussels sprouts, apple, cashew nuts, toasted sesame seeds and chilli (if using), just before serving.

Serves 4 as a side dish. Credit to Nadia Lim for the recipe.