

Root Veggie Slaw with Lemon Ginger Creamy Dressing

Accompanied by roast beef on toast points with pickled beets.

March 2015, by Camine Pappas
Serves 4-6

INGREDIENTS:

Number of ingredients can be adjusted to taste. I made a small batch for about 4 people and I had dressing left over. Plus, the amount of dressing you like is up to you!

Cut these items into 2" matchsticks:

- 4 large carrots peeled
- 3 celery stalks 1/3 large orange bell pepper
- ¼ red onion sliced very, very thinly

Dressing:

- 1 8 oz container Greek yogurt, plain
- 2 T fresh squeezed lemon juice
- 1 t fresh grated ginger root
- 1 t honey
- Dash turmeric and a dash of cayenne pepper
- 1 t fresh basil leaves cut finely
- Fresh ground pepper and salt if needed



DIRECTIONS:

Mix all ingredients for slaw, then in a separate bowl, mix the ingredients for the dressing. Slowly spoon the amount of dressing desired into the slaw, and toss, little by little until it's the level of creaminess you desire. I used a little over half the dressing. Let sit in the refrigerator for 2 hours to overnight so flavors mellow and veggies soften slightly. It is still a very crunchy and bright slaw! Serve alongside your favorite sandwich, or other slaw-friendly food.

©Photo and Recipes Copyright, Camine Pappas, 2015