

# *Paleo Asian Daikon Radish Slaw Recipe*

## **The Ingredients:**

- 1/4 cup of shredded carrots
- 1/2 cup of shredded Daikon Radish
- 1/2 cup of shredded red cabbage
- 1 pinch of sea salt
- 1 pinch of black pepper
- 1/2 teaspoon of organic garlic powder
- 1 tablespoon of fresh lemon juice
- 1/4 cup of organic apple cider vinegar
- 1 tablespoon of agave syrup or honey

## **Instructions:**

- 1.) Peel, Wash and Shred vegetables.
- 2.) In separate big bowl, combine apple cider vinegar, lemon juice, agave or honey, sea salt, garlic powder and black pepper. Mix thoroughly.
- 3.) Combine vegetables to liquid mixture. Make sure to coat thoroughly.
- 4.) Place in a glass container and allow to marinate in the fridge overnight. Or until ready to serve.

It will taste so much better when it is allowed to sit!

**Servings 6-8**

