**Sesame Mint Slaw** 

Slaw Ingredients:

4 cups shredded carrots and cabbage

2 or 3 green onions, thinly sliced

¼ cup dates, pitted and chopped

¼ cup pecans, roasted and chopped

⅓ cup finely chopped cilantro

Ingredients for dressing:

3 tablespoons olive oil

2 tablespoons fresh lemon juice

1 tablespoon tahini (sesame seed paste)

1 tablespoon honey

½ teaspoon cumin

½ teaspoon salt, or to taste

2 tablespoons finely chopped mint

1. Place the vegetables in a large bowl and sprinkle the dates on top.

2. Make the dressing: In a small bowl, whisk together dressing ingredients.

3. Drizzle the dressing over the vegetables and dates and toss to coat. Sprinkle on the pecans and toss again. Garnish with cilantro and serve. Serves 6.

For more recipes check out https://watauga.ces.ncsu.edu/cooking-with-margie/

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