**GREEN CABBAGE & DAIKON RADISH SLAW**

**INGREDIENTS**
- 1 lb. Shredded Green Cabbage
- 1 small Daikon Radish (about 1/2 lb.)
- 1 cup Dill Pickle Juice
- 1/4 cup + 1 Tb. Sugar
- 1 pinch Soybean Paste (Doenjang)
- 1 3/4 tsp. Dijon Mustard
- 1/4 cup Mayonnaise
- 1 tsp. Rice Wine Vinegar

Makes about 6 4oz. portions

**RECIPE DIRECTIONS**
1. Clean and peel daikon radish.
2. Shred daikon radish and soak in water for 5-10 minutes. Drain.
3. In a large bowl, combine cabbage and radish.
4. Add 1/4 cup + 1 3/4 tsp of sugar and enough pickle juice to cover ingredients.
5. Cover the bowl and store in the refrigerator overnight to draw out water content.
6. The next day, drain the slaw and discard the pickle juice.
7. Make a dressing by mixing soybean paste, mustard, mayo, rice wine vinegar, and 1 1/4 tsp. sugar.
8. Pour dressing over slaw and mix well to coat. Store in the refrigerator until ready to serve.

**WHY IT’S “SMART”**
1. Cabbage a great source of dietary fiber, which helps with digestion and can help reduce the risk for developing diabetes.
2. Daikon radish contain vitamin C- an antioxidant- and folate, which is a B vitamin needed for blood cell production.
3. Cabbage and radishes are also common ingredients in kimchi, which is a Traditional Korean dish of fermented vegetables. Fermentation promotes the probiotic nature of a vegetable, making it a great way to support healthy gut bacteria.

**TIPS & TRICKS**
This recipe is a great side dish for any meal. Pair with a lean protein, fruit and whole grains for a balanced meal.

*Don't have certain ingredients? Try these swaps!*
- Miso paste for soybean paste
- Add any other kinds of cabbage or radish
- Add any of your favorite fresh veggies to the mix
- Make it vegan by using vegan mayo