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## Asian Cabbage Salad with Sesame Seeds

Yield: 4 min Total Time: 20 min

Recipe from: https://www.recipeschoose.com/recipes/vietnamese-chili-garlic-paste-recipe

## **Ingredients:**

- 6 cups green cabbage sliced in strips, about 1/2 large head of cabbage
- 2 tablespoons sesame seeds toasted
- 2 tablespoons peanuts or more
- 2 tablespoons rice vinegar don't use seasoned vinegar, which contains sugar
- 1 tablespoon sesame oil
- 1 tablespoon agave nectar can use honey but agave nectar is lower on the glycemic index
- 1/8 teaspoon chili garlic paste Thai, or use a few drops of your favorite hot sauce
- 1/8 teaspoon ginger grated, I used ginger puree from a jar

## **Nutrition:**

Calories: 110 calories
Carbohydrate: 8 grams

3. Fat: 8 grams4. Fiber: 3 grams5. Protein: 3 grams

6. SaturatedFat: 1 grams7. Sodium: 20 milligrams

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