

Can't Beet it Slaw

1 tablespoon grated ginger
3 tablespoons fresh lemon juice
1 teaspoon coconut aminos
1/4 teaspoon cracked black pepper, or to taste
Dash of sea salt
3 tablespoons olive or avocado oil
2 cups beets, peeled and julienned
1 large Granny Smith apple, cored and julienned
1 small jicama, peeled and julienned
3 celery ribs, thinly sliced on the diagonal
1 tablespoon sunflower seeds
Torn cilantro leaves, to taste (optional)

For the dressing

Combine the ginger, lemon juice, coconut aminos, black pepper, and salt in a small mixing bowl. Whisk in the oil and set aside.

For the slaw

In a large bowl, combine the beets, apple, jicama, and celery. Toss in the prepared dressing and refrigerate until ready to serve. Toss with sunflower seeds, cilantro leaves and serve.

4 servings