**YIELD:** 6-8 SERVINGS

**EASY ASIAN QUINOA SALAD**

**TOTAL TIME:** 10 MINS  **PREP TIME:** 10 MINS  **COOK TIME:** 0 MINS

**INGREDIENTS:**

**SLAW INGREDIENTS:**
- 1 (16-ounce) bag shredded red cabbage (or about 4 cups shredded cabbage)
- 2 cups cooked quinoa (I used red quinoa)
- 2 cups shredded carrots
- 2/3 cup thinly-sliced green onions
- 1/2 cup sliced almonds, toasted
- 2 tablespoons sesame seeds
- Asian honey vinaigrette (see below)

**ASIAN HONEY VINAIGRETTE INGREDIENTS:**
- 1/3 cup vegetable oil (or any cooking oil)
- 3 Tablespoons rice wine vinegar
- 1 tablespoon honey (or agave, to make this vegan)
- 1 teaspoon soy sauce
- 1/8 teaspoon sesame oil
- pinch of salt and black pepper

**DIRECTIONS:**

**TO MAKE THE SLAW:**
Toss all ingredients together until combined. Serve immediately, or refrigerate in a sealed container for up to 1 day.

**TO MAKE THE ASIAN HONEY VINAIGRETTE:**
Whisk all ingredients together until combined.

*This delicious recipe brought to you by GIMME SOME OVEN*