

## VEGAN COLESLAW WITH ALMOND DRESSING

(adapted from [The Complete Vegan Cookbook](#))

for the dressing:

½ cup blanched, slivered almonds

1/2 cup water

½ teaspoon salt

2 tablespoons apple cider vinegar

1 tablespoon Dijon mustard

1 tablespoon agave nectar

2 tablespoons grapeseed oil

juice of 1 lemon

water as needed to adjust consistency

for the coleslaw:

1 small head of cabbage, cored and very thinly sliced

3 large carrots, shredded in the food processor

1 yellow bell pepper, seeded, cut into matchsticks

1/3 cup fresh parsley, minced

1/2 tsp dried dill

salt and pepper to taste

fresh lemon juice, to serve

Combine the almonds with ½ cup water and a pinch of salt in a small saucepan. Bring to a boil over high heat, cover, remove from the heat, and let the almonds soak for 20 minutes. In a blender, combine the almonds with their soaking water, vinegar, lemon juice, mustard, agave, salt, and oil. Blend until creamy, adding water if needed to bring the consistency to that of mayonnaise or a little thinner. Reserve.

Add the cabbage, carrot and yellow pepper to a large bowl and toss with the dressing. Fold in the parsley and dill, season with salt and pepper, and serve with a fresh squeeze of lemon juice all over.