**Raw Salad with Honey and Chilli Dressing (GF)**

**Ingredients**

200ml Honey

200ml GLUTEN FREE Soy sauce

1 x large piece sweet ginger – Finely Grated

3 x Clove of garlic - Finely Grated

100ml Sesame oil

100ml sweet chilli sauce

1 tablespoon Coriander/Cilantro – Finely Chopped

1 tablespoon Black sesame seeds

1 tablespoon White sesame seeds

Juice 1 Lime

Salt & Pepper

**Method**

Put the honey and soy sauce in a bowl; slowly add the sesame oil whilst whisking until the dressing thickens. Then add the other ingredients. Store in the fridge until needed

**Ingredients:**

4 x Medium Carrots – Peeled and cut into julienne on mandolin

4 x Medium Zucchini – Cut all around on mandolin but leave centre core

½ Red Cabbage – Shredded on mandolin

½ Red Cabbage – Shredded on mandolin

3 x Heads of Broccoli – Cut into tiny florets

6 x Red Pepper – Seeds removed and cut into fine julienne

6 x Green Pepper – Seeds removed and cut into fine julienne

**Method**

Mix all ingredients together and store in the fridge.

To serve, mix with the dressing, toss lightly and then serve in a bowl.