

Description



An exceptional summer salad recipe, featuring our Mandarin Orange White Balsamic Vinegar and Roasted Sesame Oil, explodes with sweet flavors and interesting textures.

Ingredients:

- 2-10 oz. bags of broccoli slaw
- 1 bunch of green onions (sliced thin)
- 1/2 C. Craisins + 3 T. to Garnish on Top
- 1/2 C. sliced almonds (toasted)
- 1/2 C. The Olive Tap's [Mandarin Orange White Balsamic Vinegar](#)
- 1/8 C. The Olive Tap's [Sesame Oil](#)
- Couple of Splashes of Soy Sauce (optional)
- Salt and Pepper to Taste

Directions:

1. In a large bowl, add the broccoli slaw, green onions, raisins and toss.
2. In a small bowl add the Sesame Oil. While whisking, slowly add Balsamic Vinegar to the Sesame Oil and whisk until emulsified (adjust ratio to taste, if desired). Pour the vinaigrette over the slaw and toss.
3. Add Salt & Pepper to taste.
4. Immediately before serving, add almonds and toss, garnish with additional Raisins.

*Note: May also refrigerate for a few hours, however, wait on adding the almonds and garnishing until just before serving.

An Olive Tap Original by Melanie, Long Grove

Recipe originally appeared at <https://theolivetaprecipes.com/recipes/sweet-sesame-broccoli-slaw/>

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