

Thai Butternut Squash and Carrot Slaw



Ingredient

- 2 teaspoons sesame oil
- 2 teaspoons light soy sauce
- 2 cups shredded carrots
- 2 cups shredded butternut squash
- 2 teaspoons grated ginger (fresh)
- 2 teaspoons of lemon zest
- 1-2 packets Splenda or other sugar substitute (optional)
- 1/4 cup scallions, sliced thinly
- 2 tablespoons sesame seeds

Directions

Put carrots and butternut squash in a large bowl. In a separate bowl put oil, lemon zest, Splenda (if desired) and ginger. Mix well. Pour over carrots and squash and stir till well coated. Add scallions and mix through. Sprinkle with sesame seeds and toss lightly. Serve cold or at room temperature.