**Ingredients**

**Dressing:**
- 2 Tbsp Canola oil
- 1 Orange, zested and juiced
- 2 Tbsp Teriyaki sauce
- 1 Garlic clove, minced
- 1 Tbsp Fresh ginger, minced (or 1 tsp ground)
- 1 tsp Sugar
- 1/2 tsp Salt

**Slaw:**
- 1/2 cup Cabbage, shredded
- 1/2 cup Carrots, shredded
- 1/4 Red onion, thinly sliced

**Instructions**

- In a medium bowl, mix together all dressing ingredients.
- Rinse sliced red onions in hot water and drain. Repeat twice more, then add drained and sliced red onions to dressing.
- To the mixed dressing and onions, add shredded cabbage and carrots. Mix together until well combined. Best if you let it marinade for 1 hour before serving. Can be made up to 1 day ahead of time.

This salad makes for a colorful and nutrient-rich side dish. You can make it a full meal by adding your favorite lean protein like chicken or turkey. This dish is a low carbohydrate, low sodium, high fiber option.