

# Lemon-Tahini Slaw

By Ali Slagle

**Time** 15 minutes

**Rating** ★★☆☆☆ (2231)



Julia Gartland for The New York Times (Photography and Styling)

This vegan recipe fulfills the need for a creamy slaw that can sit out in the sun. Instead of dairy and raw egg yolks, this slaw is slicked with tahini and mustard. Capers, lemon zest and scallions are smashed into a coarse paste, then massaged into the cabbage to lend umami and a salty punch. Snap peas and radishes add crunch, but feel free to swap in celery, jicama, fennel or other vegetables. This is a decidedly savory slaw; if you want some sweetness, add honey to the dressing, to taste. The slaw can sit out — poolside, deskside, at a picnic — for up to 3 hours, and it keeps for 3 days in the fridge.

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## INGREDIENTS

**Yield:** 4 to 6 servings

- 2 tablespoons capers
- 1 tablespoon fresh lemon zest plus 5 tablespoons lemon juice (from 2 to 3 lemons)
- 6 scallions, thinly sliced
- 1 medium Savoy or other green cabbage (1½ to 2 pounds), cored and thinly sliced
- Kosher salt and black pepper
- ¼ cup tahini
- 1 tablespoon Dijon mustard, plus more to taste
- 8 ounces snap peas, thinly sliced lengthwise
- 3 large or 6 small radishes, cut into matchsticks

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## PREPARATION

### Step 1

Chop and smash the capers, lemon zest and half the scallions together into a coarse, wet paste. In a large bowl, combine the cabbage, 1 tablespoon lemon juice, 1 teaspoon salt and the scallion-caper mixture. Massage with your hands until the cabbage is slightly wilted.

### Step 2

Prepare the dressing: In a liquid measuring cup, stir together the remaining ¼ cup lemon juice, the tahini and mustard. Add water until thick but pourable (about 3 tablespoons depending on tahini brand). Season to taste with salt and pepper and another teaspoon of mustard for more kick, if desired.

### Step 3

Add the snap peas, radishes and remaining scallions to the cabbage, then stir in enough dressing to lightly coat. (Leftover dressing will keep for up to a week; thin with water as needed.) Season slaw to taste with salt and pepper.