

CABBAGE SALAD



SERVING SIZE

3



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Green Cabbage, Shredded	4 Cups	Dijon Mustard	2 Tbsp.
Red Cabbage, Shredded	2 Cups	Limes Juice	2
Green Onions, Chopped	2	Garlic Cloves, Minced	2
Red Bell Pepper, Thinly Sliced	1	Extra Virgin Olive Oil	¼ Cup
Radishes, Halved and Thinly Sliced	4	Red Pepper Flakes, Crushed (Optional)	½ Tsp.
Fresh Parsley, Chopped	1 Cup	Sumac (for Vinaigrette)	½ Tsp.
Fresh Dill, Chopped	½ Cup	Black Pepper	To Taste
Sumac	1 Tsp.	Kosher Salt	To Taste



PREPARATION

- 👉 In a large bowl, combine all vegetables, herbs, sumac, and a pinch of kosher salt.
- 👉 In a small bowl, whisk together Dijon mustard, lime juice, garlic, olive oil, crushed red pepper flakes (if using), extra sumac, and black pepper.
- 👉 Pour the dressing over the salad and toss well until everything is evenly coated.
- 👉 Let the salad rest for 10-15 minutes to enhance flavor, or serve immediately.
- 👉 Enjoy!