

Fennel and Apple Red Cabbage Slaw

Prep time:

15 minutes

Yields:

4 people

Ingredients:

1/4 small head red cabbage (about 1 pound), shredded
1 large fennel bulb, trimmed, halved, and sliced very thin
1 apple, thinly sliced
2 large carrots, shredded
1/4 cup thinly sliced scallions (green part only)
1 teaspoon minced fresh ginger
1/4 cup fresh orange juice
2 tablespoons extra-virgin olive oil
2 tablespoons cider vinegar
salt and pepper to taste

DIRECTIONS

1. In a large bowl, toss together cabbage, fennel, apple, carrots, and scallion greens. In a small bowl, whisk together ginger, orange juice, oil, and vinegar; season with salt and pepper. Pour dressing over vegetables and toss to coat completely.