

Purple Cabbage and Yellow Pepper Slaw

Recipe By Esther Deutsch

Whisk by Ami



Cooking and Prep:  10
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free, Vegan,

Vegetarian, Pescetarian

Source: Whisk by Ami

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Ingredients (12)

For the Slaw

- 1 bag shredded purple cabbage
- 1 large yellow pepper, sliced thin or diced small
- 1 cup **Gefen Sweetened Dried Cranberries**
- 3/4 cup slivered almonds, toasted

- 4 scallions, sliced thin
- 2 tablespoons parsley, finely chopped
- black sesame seeds

For the Dressing

- 1/3 cup canola oil
 - 4 tablespoons apple cider vinegar
 - 3 tablespoons sugar
 - 1 teaspoon **Haddar Dijon Mustard**
 - 1/2 teaspoon **Haddar Kosher Salt**
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Start Cooking

Prepare the Dressing

1. In a small jar combine the oil, vinegar, sugar, mustard, salt, and pepper.
2. Shake very well until combined.

Assemble the Salad

1. Combine the cabbage, pepper, dried cranberries, almonds, scallions, and parsley in a large bowl.
2. Toss with dressing.
3. Keep refrigerated until ready to serve. Sprinkle with black sesame seeds just before serving.