

Red and Purple Cabbage Salad

Recipe By *Brynie Greisman*



Cooking and Prep:  20
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Serves:  12

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Passover

Diet: Vegetarian, Vegan,
Gluten Free, Pescetarian

Source: Family Table by
Mishpacha Magazine

This light and refreshing salad is crunchy, full of flavor, and full of good-for-you ingredients. Pairs well with fish, chicken, or meat. I love to nosh on it as is!

Ingredients (10)

Main ingredients

- 1/3 cup **Gefen Sweetened Dried Cranberries**
- 1/3 cup orange juice
- 1 (12-oz./340-g.) package shredded red cabbage
- 1 Golden Delicious apple, grated

- 2 medium beets, raw, thinly grated
 - 1 small red onion, diced (*optional*)
 - 1 tablespoon **Gefen Olive Oil**
 - juice of 1 lemon (approximately 3 and 1/2 tablespoons)
 - 2 tablespoons sugar
 - pinch of salt
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Start Cooking

Prepare the Salad

1. Soak dried cranberries in orange juice for 15 minutes.
2. Meanwhile, in a large bowl layer first the cabbage, then the apple, beets, and onion. Pour dried cranberries with juice over the top.
3. Mix the olive oil, lemon juice, sugar, and salt in a small bowl. Pour over salad and mix together well. This can be done in advance or before serving.

Note:

If you prefer a tangier salad, add orange juice one tablespoon at a time until desired taste is achieved.

Tip:

Use freshly squeezed orange juice and lemon juice for optimum taste.

Credits

Photography: Moishe Wulliger

Food Styling: Renee Muller