

# Green and White Cabbage Salad

Recipe By Chanie Nayman



Cooking and Prep:  35  
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Serves:  6

Contains: 

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat

**Diet:** Gluten Free, Low Carb,

Vegan, Vegetarian,

Pescetarian

**Source:** Family Table by

Mishpacha Magazine

If you're looking for a refreshing salad that's not too sweet, this is for you. The lime zest gives it that really fresh flavor.

## Ingredients (15)

### Salad

- 1 10-ounce (285 grams) bag shredded white cabbage
- 2 stalks celery, cut vertically into matchsticks
- zest of 2 limes

- 1/2 pound (226 grams) sugar snap peas, finely sliced
- 1-2 green d'Anjou pears, very firm, unpeeled and sliced into matchsticks
- 1-2 scallions, chopped

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## Dressing

- 1/4 cup Gefen Olive Oil
- 3 tablespoons Kedem White Wine Vinegar
- 1 teaspoon salt
- 1 and 1/2 teaspoons Haddar Dijon Mustard
- 1/4 teaspoon black pepper
- 2 tablespoons sugar
- juice of 1 lime

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## Candied Almonds

- 1/2-1 cup slivered almonds
  - 1/4 cup sugar
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## Start Cooking

### Prepare Salad

1. For the candied almonds, place sugar on the bottom of a clean pan and almonds on top of sugar.
2. Allow sugar to caramelize, stirring constantly until sugar turns an amber color and almonds are coated.
3. Remove from pan and place on Gefen Easy Baking Parchment Paper to cool.
4. Whisk together dressing ingredients.
5. To assemble, place salad ingredients in a large bowl and add dressing.
6. Top with a handful of candied almonds.

**Variation:**

If Dijon mustard is unavailable, you can substitute with a pinch of grated horseradish.

**Credits**

Photography: Daniel Lailah

Styling: Amit Farber