Apple É Cabbage Salad

Serves: 4-6

Prep time: 15-20 min.

Cook time: none

Ingredients

- 4 cups chopped green cabbage
 1 cup baby curly kale leaves
 2 Gala or Johnagold apples, unpeeled, chopped in large pieces
- ¼ cup red onion, chopped
- ½ cup blanched whole almonds, toasted, or Marcona almonds
- ullet 12 cup aged white cheddar cheese, crumbled

- 2 tablespoons Bragg's apple cider vinegar
- 1 tablespoon Dijon mustard
- 2 tablespoons honey
- 1 teaspoon salt
- ullet ¼ cup extra virgin olive oil
- 1 tablespoon toasted sesame oil

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imagine a place

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For your 4x6 recipe card - print 2-sided & trim along dotted line. Cardstock is preferred







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Directions

- $\textbf{1.} \ \ \mathsf{Place} \ \mathsf{salad} \ \mathsf{ingredients} \ \mathsf{not} \ \mathsf{including} \ \mathsf{dressing} \ \mathsf{ingredients} \ \mathsf{in} \ \mathsf{a} \ \mathsf{large} \ \mathsf{bowl}.$
- In a small bowl, mix the vinegar, mustard, honey, and salt. Gently stir in olive oil and sesame oil.Toss with cabbage and apple mixture and serve immediately.

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Backside. Please refer to opposite side for printing and cutting instructions





