



CITRUS SLAW

Season:	Winter, spring
From the garden:	Cabbage, carrots, coriander, parsley, orange
Type:	Side dish
Difficulty:	Easy
Country of origin:	Holland
Serves:	6 serves or 30 tastes
Source:	onceuponachef.com

Equipment

- *chopping board and knife
- *grater
- *citrus zester and juicer
- *measuring cup and spoons
- *salad bowl
- *food processor

Ingredients

- *small cabbage (green or red)
- *2 medium carrot
- *small red onion
- *handful of fresh coriander or parsley
- *1 orange and 1 lemon
- * $\frac{1}{4}$ cup oil
- *1 tbsp honey
- * $\frac{1}{2}$ tsp salt and pepper to taste

Method

- 1.grate the carrots on a grater or using the food processor`
- 2.cut the cabbage in half, wash thoroughly and remove the stalk. Slice finley or use the slicing blade on the food processor
- 3.chop the onion and herbs finely
- 4.zest the orange and lemon, then cut in half and juice

5.add all the ingredients (warm the honey in the microwave to liquidize if necessary) into a salad bowl and mix

Skills: *measuring, chopping, zesting, juicing, using a food processor*