

White Cabbage Salad

yield: 3-4 people

Ingredients:

about 400g/14oz white cabbage (½ of the head)

1 large carrot

1 small onion

1 small apple

½ teaspoon salt

½ teaspoon black pepper

3 tablespoons vegetable oil

juice from 1 lemon

½ teaspoon salt

¼ teaspoon black pepper

2 teaspoons sugar

Directions:

Shred the cabbage, chop the onion, grate the carrot and apple using the big holes on your grater. Mix everything together, add ½ teaspoon salt and ½ teaspoon black pepper and set aside for about 15-30 minutes (in a refrigerator).

In a meantime in a cup mix together the oil, lemon juice, ½ teaspoon of salt, ¼ teaspoon of black pepper and sugar.

Remove the salad from the refrigerator. Pour the dressing over it, stir and put back into the refrigerator for about 15 minutes.

Serve as a side dish with fish or chicken.

Enjoy!:)