Beet and Red Cabbage Slaw
Yields 6-8 portions

Ingredients:
1 medium red onion, thinly sliced
2 medium carrots, peeled and grated
1 small bunch of beets (3 small/medium beets), including roots and greens
2 medium red cabbage, thinly sliced
1 small head endive, washed and cut into chiffonade
3-4 medium radishes, cut into half moons
1-2 Tablespoons chopped chives, for garnish (optional)

Dressing:
½ cup olive oil
¼ cup red wine vinegar
2 Tablespoons Dijon or grain mustard
1 Tablespoon honey
1 pinch sea salt, plus more to taste

Procedure:
1) In a medium mixing bowl, prepare dressing: Mix all dressing ingredients together except for olive oil. Slowly add olive oil in a steady stream while whisking until dressing is thickened and emulsified. Set aside for step 4.
2) Prepare all slaw vegetables as indicated above. Rinse beet greens and roots separately. Cut greens into chiffonade. Grate raw beets, or roast in a preheated 375 oven for 45-60 minutes and cut into half-moons.
3) Using tongs, toss vegetables gently while adding prepared dressing.
4) Allow dressed salad to sit refrigerated for at least 1 hour. For best flavor, allow to marinate overnight. Garnish with chives if desired, and serve.

Chef Notes:
- If preparing in advance, combine all ingredients except for leafy greens (e.g. endive, beet greens). Fold leafy greens into slaw with 1-2 Tbsp dressing just before serving.
- Beets in a jar can be substituted for fresh beets. Be mindful to check how packaged beets are seasoned by looking at the ingredients list!
- Freshly chopped parsley or lacinato kale can be substituted for fresh beet greens.

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wellnessintheschools.org
info@wellnessintheschools.org
@wellnessintheschools