



## **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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