

Winter Slaw

This recipe has been adapted from Jamie Oliver's recipe for "The Best Winter Veg Coleslaw".

Serves 4

2 carrots, peeled

½ bulb fennel, trimmed

3-4 radishes

¼ head red cabbage, outer leaves removed

¼ head green cabbage, outer leaves removed

½ small red onion, peeled

1 shallot, peeled

½ cup snow peas, strings removed

juice of half a lemon

A handful of fresh soft herbs (use mint, dill and parsley) leaves picked and chopped

½ cup plain yoghurt (use thick Greek yoghurt if you can find it)

1 teaspoon Dijon mustard

3 tablespoons extra virgin olive oil

kosher salt and freshly ground black pepper, to taste

1. Shred the carrots, fennel, and radishes, on a mandoline, or use the shredding disc in your food processor. Put the vegetables into a mixing bowl.
2. Slice the cabbage, onion and shallot as finely as you can and add to the bowl.
3. Thinly slice the snow peas, lengthwise, on the diagonal. Add them to the bowl of vegetables.
4. In a separate bowl, mix the lemon juice, chopped herbs, yoghurt and mustard together. Whisk in the olive oil. Taste and season with salt and pepper.
5. Pour about half of this dressing over the vegetables and mix well to coat everything. Additional dressing can be added if you like, or it can be stored in the fridge for up to 4 days.