Cabbage salad with yogurt dressing

Ingredients

♥ 200 g white cabbage
♥ 200 g red cabbage
♥ 0.5 red onion
♥ 4 spring onions
♥ 1 bunch fresh flat-leaf parsley

Yogurt dressing:
♥ 200 g Greek yogurt
♥ 1 dl olive oil
♥ 1 lemon, squeezed juice
♥ 2 tbsp liquid honey
♥ 2 cloves garlic, pressed
♥ ground salt and pepper

Instructions

Find white cabbage and red cabbage.

Find red onion, spring onion, and flat-leaf parsley.

Cut all the ingredients into thin strips.

Place them in a large mixing bowl.

Mix the ingredients for the yogurt dressing.

Mix the dressing well with the coleslaw.

Put the coleslaw in a serving bowl. Let the coleslaw sit in a cool place for at least 30 minutes before serving (see tips).

Tips

♥ If you want a lighter yogurt dressing, you can reduce the amount of olive oil and instead increase the amount of Greek yogurt.

♥ The cabbage salad should be served the same day, but can be prepared an hour before serving. The dressing softens the cabbage, and the cabbage salad becomes much better. Keep chilled until serving.

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Source URL: http://dev.detsoteliv.no/en/recipe/cabbage-salad-yogurt-dressing