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| **Cabbage Slaw with Pomegranate and Walnuts** |

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| **Makes** | 30 tastes in the classroom | **From the****garden:** | Red Cabbage. Pomegranate, Apples |

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| **Equipment** | **Ingredients**  |

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| * Non slip mat
* Chopping board
* 2x cooks knives
* Large bowl
* Box grater frying pan
* Measuring cups and spoons
* Jar (dressing)
* Scales
 |  **Slaw*** 300 grams red cabbage
* 300 grams cabbage
* Arils of 1 pomegranate
* 2 large green apples
* 1 cup walnuts

**Dressing*** 4tablespoons red wine vinegar
* 4tablespoons lemon juice
* Salt and pepper to taste.
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| **What to do** |

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| 1. Cut (shred) the cabbage into thin strips.
2. Grate the apple on the large holes of a box grater.
3. Toast nuts in a dry pan until fragrant and lightly browned.
4. Combine all ingredients by hand in a large bowl.
5. Place all dressing ingredients in jar and shake to combine.. add dressing to salad just prior to serving.
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