

MIDDLE EASTERN SAVOY SLAW (serves 6)
from farministasfeast.com

Ingredients:

For the salad:

- 1 small head Savoy cabbage; halved, cored and sliced crosswise into thin ribbons.
- 1/2 red onion, peeled, halved and thinly sliced
- 2 medium carrots, peeled and shaved with a peeler into ribbons
- 1/2 cup fresh mint leaves
- 1 cup slivered almonds
- 3/4 cup dried apricots, slivered
- sea salt and fresh ground pepper
- 2 whole chicken breasts, roasted and diced (optional)

For the dressing:

- 1 tablespoon extra-virgin olive oil
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 2 tablespoons fresh lemon juice
- 1 tablespoon finely grated lemon zest
- 2 teaspoons honey
- 1 cup plain whole milk yogurt (not Greek)
- sea salt

Directions:

Make the dressing first.

1. In a small skillet, heat the olive oil, cumin and coriander over medium-low heat until the spices are fragrant (about 2-3 minutes). Remove from stove and cool completely.
2. Add the lemon juice, zest, honey, and 1/2 teaspoon sea salt to the spices and stir to combine. Fold in the yogurt until well combined.
3. Put the dressing in a container and refrigerate for at least one hour to develop the flavors.

To make the slaw:

1. Combine the cabbage, onion, carrots and mint in a large serving bowl. Add two-thirds of the yogurt dressing and toss. Allow the slaw to sit about 10 minutes to soften the cabbage.

2. Sprinkle the slivered almonds and apricots over the salad. Season with ground black pepper & sea salt to taste. Drizzle in remaining dressing and lightly toss to mix ingredients. Adjust seasoning as desired.
3. Place the slaw in the refrigerator for an hour prior to serving to develop the flavors. Serve plain or add diced roast chicken breast (1/2 breast per serving) or lamb.

The slaw can be assembled up to a day in advance and refrigerated.