Beet & Cabbage Slaw

Serves 6-8

Ingredients:

- 1 head green cabbage
- 8 carrots
- 4 beets (preferably candy cane/Chioggia)
- 1 bunch basil
- Apple Cider Dressing
 - ¼ cup apple cider vinegar
 - o ¾ cup olive oil
 - o 1 garlic clove diced
 - o 1 tsp Dijon
 - o 2 tbsp honey
 - o 2 tbsp water
 - Salt and pepper

Directions

Salad

- Cut cabbage in quarters, remove core. Slice very thinly
- Using a vegetable peeler, peel the outer skin of the carrots and beets
- Then use the peeler to peel into thin
- Place all vegetables in a bowl
- When ready to serve thinly slice basil, toss salad with some of the salad dressing
- Sprinkle basil over salad

Dressing

- Combine all ingredients in a blender except olive oil
- Drizzle olive oil into blender until combined