



## CABBAGE, RADISH AND TURNIP SALAD WITH SPICY DRESSING

*Serves 4-6*

### INGREDIENTS:

- 1/2 medium cabbage (about 1 lb), shredded
- 1 bunch radishes (about 7-8), thinly sliced
- 1 bunch turnips (about 6-7), thinly sliced
- 1 cup arugula (optional)
- 1 ripe avocado, thinly sliced

### *Dressing:*

- 1 cup Greek yogurt
- 1 cup cilantro leaves
- 1 tablespoon chopped pickled jalapeños
- 1 lime, juiced (about 2 tablespoons)
- 1 teaspoon grated ginger
- 3 tablespoons olive oil
- 1/2 teaspoon salt
- Pepper



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

### DIRECTIONS:

1. Place all dressing ingredients in a standard or immersion blender and blend until smooth and creamy. Taste and add more lime, jalapeños or seasoning if preferred. Set the dressing aside or refrigerate (up to a week) if not used right away.
2. Place the cabbage, radishes, turnips and arugula in a large bowl, add 2/3 of the dressing and mix well. Taste and add the rest of the dressing if needed. Top with the sliced avocado.

*Note: Shredded (undressed) cabbage and whole trimmed radishes and turnips keep well for about a week in the refrigerator.*