

Red cabbage, fennel & toasted almond salad



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Preparation 25 mins | Serves 4 or 6 as a side dish

- ½ small red cabbage, trimmed
- 2 medium fennel bulbs, trimmed
- 1 tbs lemon juice
- ⅓ cup currants
- ½ cup roasted almonds, toasted and roughly chopped
- ⅓ cup pepitas, toasted
- ½ small red onion, very thinly sliced

Tahini yoghurt dressing:

- ½ cup Greek-style natural yoghurt
- ¼ cup lemon juice
- 2 tbs tahini
- 2 tbs water
- ½ tsp ground cumin
- 2 tsp maple syrup

STEP 1 Using a V-slicer or sharp knife, finely shred cabbage and fennel. Place cabbage into a large bowl. Plunge fennel and lemon juice into a bowl of iced water. Stand for 10 minutes.

STEP 2 To make the dressing, combine all ingredients in a bowl. Season with salt and pepper to taste. Mix until smooth and well combined. Set aside.

STEP 3 Place currants into a teacup, cover with boiling water and stand for 5 minutes. Drain currants. Drain and dry the fennel.

STEP 4 Add fennel, currants, almonds, pepitas and onion to the cabbage. Drizzle with the dressing and toss to combine. Spoon into a serving bowl or onto a platter and serve.