



Apple, Walnut, and Savoy Cabbage Salad

Ingredients:

1/3 cup olive oil
1/3 cup cider vinegar
1.5 tablespoons honey
2 pinches kosher salt
Fresh ground black pepper
1/2 cup walnuts
1 head Savoy cabbage – would not use green or red cabbage. If you can't find savoy, use Napa or Chinese cabbage
2 apples
Pecorino Romano cheese (or Parmesan)

Instructions:

1. For the dressing, whisk together 1/3 cup olive oil, 1/3 cup cider vinegar, 1.5 tablespoons honey, 2 pinches kosher salt, and fresh ground black pepper.
2. If desired, toast 1/2 cup walnuts by placing them in a dry skillet over low heat for 3-4 minutes, stirring frequently, until slightly browned and fragrant. Immediately remove from the heat into a bowl.
3. Thinly slice 1 head Savoy cabbage. Core 2 apples and chop them. (If not eating immediately, sprinkle the apples with a bit of lemon juice to prevent browning.) Using a vegetable peeler, shave the Pecorino Romano cheese, enough for around 1/2 cup.
4. To serve, place cabbage on a serving plate, and then top with apples, walnuts, cheese, and dressing.

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