



Napa Cabbage and Pickled Rhubarb Slaw

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 10 MIN +
OVERNIGHT MARINATING

Ingredients

2 small Napa Cabbages (Red Wheel Barrow)

1 bunch Rhubarb (Good Food Farm)

1 bunch spring onion or scallion sliced thinly (Mountain Cloud Farms)

1 bunch Baby Beets grated (Good Food Farm)

1 cup snap peas cut thinly (Mountain Cloud Farms)

1 bunch cilantro or any herb (Good Food Farms)

3/4 cup yogurt (Mountain Cloud Creamery)

1/4 cup sunflower oil (Circadian Farms)

1/4 c vinegar

1/4 cup honey

1 clamshell Micro Greens

Zest and juice of one lemon

Salt, pepper and sumac to taste



Directions

1. Cut rhubarb in small pieces and place in mason jar. Heat up vinegar, honey and salt to make you brine and pour over raw rhubarb and onions. Let sit overnight in fridge once cooled.
2. Chop Napa cabbage and toss together in a bowl with chopped herbs, grated beets and snap peas.
3. Drain off pickled rhubarb and add pickles to salad mix. Reserve brine liquid and mix sunflower oil, yogurt, zest/juice of lemon with pinch of salt, cracked pepper and sumac. Toss until fully dressed and seasoned.
4. Top salad with microgreens and fresh cracked pepper with a pinch of sumac. ENJOY!