

NYBG

EDIBLE ACADEMY FRESH FROM THE GARDEN TASTINGS



ORANGE-CABBAGE SALAD

Inspired by *The Forest Feast Cookbook* by Erin Gleeson
Yield: 6 servings

Ingredients

- 4 carrots, cut into coins
- 2 blood oranges, peeled and diced into bite-sized pieces
- 5 radishes, cut into coins
- 1 head purple cabbage, chopped into bite-sized pieces

For the dressing:

- ¾ cup 365 Everyday Value® Extra Virgin Olive Oil
- ¼ cup white wine vinegar
- 2 tablespoons orange zest
- 3 tablespoons 365 Everyday Value® Organic 100% Orange Juice Not From Concentrate, No Pulp
- 1 tablespoon 365 Everyday Value® Organic 100% Lemon Juice Not From Concentrate
- 1 clove garlic, minced

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Instructions

In a large bowl, mix cut carrots, oranges, radishes, and cabbage. In a jar with a lid, add the olive oil, vinegar, orange zest, garlic, lemon juice, and orange juice; shake well. Pour the dressing over the salad and serve.

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