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.