



Cabbage Salad

NIBBLEDISH CONTRIBUTOR

Ingredients

4 servings

- 150g cabbage
- 150g white beans (Perla)
- 110g califlower
- 70g pickles
- 50g carrots
- 30g onion
- 100g fennels+
- 10 black olives
- a pinch of savory

- 1 tbsp of traditional mustard

- 20g sultanas
- a spring of chives
- 2 tbsp of apple vinegar
- 1 tbsp of poppy seeds

- olive oil
- salt

Instructions

In a small pot boil water, turn off the heat and add the sultans for 10', then drain and put it in a large bowl

Slice cabbage, carrots, califlower, fennels and wash it in cold water, drain and put in the bowl, add the previously cooked white beans.

Slice finely the onion, the olives, the pickles, the chives.

Finally dress with olive oil, vinegar, a tbsp of poppy seeds, savory and salt.

Let rest in a cold place for about an hour.