

Napa Cabbage Salad with Fresh Veggies and California Olive Oil Vinaigrette

Servings: 10

INGREDIENTS

- 2 T whole-grain or coarse-grain mustard
- 4 T white wine vinegar
- 1 c Rykoff Sexton[®] Unfiltered California Extra Virgin Olive Oil
- ½ t salt
- ¼ t white pepper
- 1 ea fennel bulb, shaved
- 1 hd cauliflower, stems discarded and florets cut lengthwise into ¼-inch flat slices
- 1 lb Cross Valley Farms[®] Napa Cabbage Blend
- 1 sm onion, finely chopped and soaked in cold water 10 minutes, then drained

PREPARATION

Whisk together mustard, vinegar, oil, salt and white pepper in a large bowl until blended.

Blanch cauliflower in a 2- to 3-quart saucepan of boiling salted water 30 seconds. Drain and transfer to a bowl of ice and cold water to stop cooking. Drain well again and add to dressing in bowl. Add cabbage, fennel and onion, tossing to coat. Season with salt and pepper.

