



COOKS ON MAIN

for the everyday chef

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Beet Slaw

Serves 6-8

This beet and cabbage slaw is a refreshing side dish to pair with grilled pork. The zingy citrus dressing nicely complements the earthy beets and crunchy cabbage.

Ingredients:

4 small steamed and peeled beets, thinly sliced
1 head romaine lettuce, finely sliced
1/2 small red cabbage, finely sliced
1/4 cup cilantro, minced
3 scallions, sliced

Dressing:

3 tablespoons olive oil
2 tablespoons apple cider vinegar
Juice of 1/2 orange
Juice of 1 lime
1 teaspoon brown sugar
1/4 teaspoon cumin
1/4 teaspoon Kosher salt
1/4 teaspoon freshly ground black pepper

Directions:

1. Whisk together the dressing ingredients in a small bowl.
2. Slice the beets and cabbage into very thin slices using a handheld mandoline or sharp knife and cutting board. Chop the lettuce and scallions and mince the cilantro. Toss the prepped vegetables together in a large bowl.
3. Drizzle the dressing over the vegetables at least 20 minutes prior to serving, (but no longer than 2 hours prior) to allow the flavors to fuse together. Keep refrigerated before serving.