

Savoy Cabbage Slaw With Applesauce Vinaigrette and Mustard Seeds

By Kim Severson | **YIELD 6 servings** | **TIME 20 minutes**

INGREDIENTS

FOR THE VINAIGRETTE:

1 teaspoon Dijon mustard
½ teaspoon salt
2 tablespoons apple cider vinegar
1 tablespoon applesauce
⅓ cup olive oil

FOR THE SALAD:

4 cups savoy cabbage, sliced as thin as possible
1 large bunch red radishes
3 or 4 Granny Smith apples
1 lemon, juiced
1 teaspoon mustard seeds
½ cup walnuts, toasted and chopped
Salt and black pepper to taste

PREPARATION

Step 1

Put cabbage in a large bowl. Using the shredding blade of a food processor or a box grater, shred radishes until you have 1 cup. Add to bowl.

Step 2

Core apples and shred in food processor or with box grater until you have 2 cups. Put shredded apple into a bowl filled with lemon juice and 2 cups water, to prevent apple from browning.

Step 3

When ready to serve, gently squeeze water from apple, add to cabbage and toss slaw with vinaigrette. Add mustard seeds and toss again. Sprinkle walnuts on top of slaw. Season with salt and pepper.

PRIVATE NOTES

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