Cabbage and Watercress Salad

SERVINGS: 4

Ingredients

1 1/2 T. fresh lemon juice
3 T. extra-virgin olive oil
Salt
Freshly ground black pepper
1/2 c. finely chopped watercress, rinsed and thick stems removed
1 small onion, slivered (about 1/3 c.)
1 small carrot, peeled and coarsely grated (about 1/4 c.)
2 c. finely shredded green cabbage
1 c. finely shredded red cabbage
8-12 cherry tomatoes
1 T. finely chopped fresh cilantro

Directions

1. In a small bowl, whisk together the lemon juice, olive oil, salt, and pepper.
2. In a salad bowl, toss together the remaining ingredients.
3. Pour the dressing over the salad and toss. Taste and adjust seasoning if
4. necessary.
5. Refrigerate for at least 2 hours and serve cold.

Adapted from 1000 Spanish Recipes by Penelope Casas

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