Red Cabbage Salad

Ingredients

One 10-oz. bag shredded red cabbage

4 Tbsp. mayonnaise or Vegenaise®

1 Tbsp. freshly squeezed lemon juice

1 Tbsp. white wine vinegar

1 tsp. Dijon mustard

1 tsp. garlic, minced

1 Tbsp. finely chopped Italian parsley

1 tsp. minced fresh chives

1/4 tsp. dried dill weed

Salt and freshly ground pepper to taste

Fresh parsley leaves to garnish

Directions

Empty cabbage into a medium bowl and set aside. In a separate bowl, whisk together mayonnaise, lemon juice, vinegar and mustard. Add garlic and herbs, mixing well. Pour

dressing over cabbage and toss to coat. Sprinkle with salt and freshly ground pepper. Chill for one hour. Before serving, garnish with fresh parsley leaves if desired.