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by Liz Robb

Crunchy Cabbage Salad



Ingredients

4 leaves of romaine lettuce
50g white cabbage
75g red cabbage
2 sticks of celery
A quarter of a cucumber
1 large carrot
A handful of fresh flat leaved parsley
For the dressing:
3 tablespoons of olive oil
1 tablespoon of lemon juice
1 teaspoon of runny honey
1-2 teaspoons of cold water
Salt and black pepper

Preparation

1. 1. Shred the lettuce and both types of cabbage very finely, and chop the celery thinly. Peel the cucumber, quarter it lengthways, remove the seeds and chop it into thin pieces. Peel the carrot and cut it into thin matchsticks. Chop the parsley. Toss everything together in a large bowl.
2. 2. To make the dressing, thoroughly mix together the oil, lemon juice and honey
3. I like to add a splash of cold water too. Season to taste.

Cooks Note

Serve a portion of the coronation chicken with a generous serving of salad, and dress the salad with a drizzle of the dressing.