

Raw vegetables salad and spicy dressing

Recipe for 4 persons

Description

A nice mix of raw vegetables season with a spicy dressing.

Ingredients

For the salad

- 0.50 Unit(s) White cabbage
- 1 Unit(s) Carrot
- 1 Unit(s) Red pepper
- 1 Unit(s) Red onion
- 12 Unit(s) Radish

- Salt and pepper

For the dressing

- 60 Ml Vegetable oil
- 30 Ml Maille xérès vinegar
- 15 Ml Maille horseradish mustard
- 8 Sprig(s) Parsley

- Salt and pepper

Preparation

- Preparation time **30 mins**

For the salad

Mince the cabbage, the Pepper and the onion finely. Slice the radish finely with the mandolina. Cut the carrots in thine stripes. Mix all the vegetables

For the dressing

Pick and chop the parsley. In a bowl with a wisk, mix the mustard and the vinegar, season and monter it by adding the ol gently. Add the parsley, pour it on the salad and mix it well.

Bon appétit!