



What
geeks
eat...

Parsley and red cabbage citrus salad

1/4 head of red cabbage sliced into thin ribbons
1 bunch of parsley, chopped
1 navel orange
5 scallions, sliced thin
¼ cup lime juice
¼ cup olive oil
honey
salt, pepper

In a small bowl whisk the lime juice, olive oil, honey, and salt and pepper.

Using a microplane grate the orange zest into the dressing. Slice the orange flesh from the peel and dice it into 1/2" dice.

In a large bowl toss together the parsley, cabbage, scallions, and the oranges. Pour the dressing over the salad and toss. Taste for acidity and adjust as necessary.