



## *Garden Fresh Farm Recipes*

# Lebanese Slaw Malfouf Salad

We visited the Middle East in 2019 and fell in love with the flavorful food. This is a seriously delicious Lebanese slaw, one we can't get enough of for its flavor and crunch. Be sure to cut your own cabbage for this one; pre-cut slaw is just too thin and soft for the crunch and freshness.

### **ingredients:**

- 1 head white cabbage, sliced thinly
- 2 pints cherry or grape tomatoes, halved
- 1 English cucumber, quartered lengthwise and sliced
- 1 small head purple cabbage, thinly sliced, or 1 small bag purple cabbage
- 4-5 colorful radishes, sliced thin
- 1 small red onion, sliced in thin half-moons
- Handful flat leaf parsley leaves, minced
- Handful mint leaves, minced
- 2 small garlic cloves, minced
- 1-2 teaspoons kosher salt
- Juice of 2 lemons
- 1/3 cup extra virgin olive oil
- 2 teaspoons zatar
- 2 teaspoons sumac
- 2 teaspoons crushed dried mint, or Mint Salt
- Pinch cayenne pepper

### **Directions:**

Combine all of the salad vegetables except the herbs in a salad bowl.

In a small bowl, whisk the garlic, 1 teaspoon of the salt, and lemon juice. Slowly drizzle in the olive oil, whisking continually. Add the zatar, sumac, dried mint, and cayenne and stir to combine. Taste and adjust the seasonings, adding more salt and any other spices to taste.

Let the slaw sit in the refrigerator for a bit to allow the flavors to mingle. Finish the salad with the parsley and mint just before serving, giving it another stir.