



Broccoli Cabbage Salad

Serves 6

Salad Ingredients:

- 5 cups broccoli florets, approximately the same size
- 2 tablespoons extra virgin olive oil
- 1 clove of garlic, grated (use your microplane!)
- Big pinch of red pepper flakes or more depending on your heat tolerance
- Salt and pepper
- ¼ of a medium-small head of red cabbage, very thinly sliced so it appears shredded
- 2-3 big handfuls of baby arugula
- ½ cup dry roasted salted peanuts, roughly chopped (I used dry roasted)
- 2 large scallions, thinly sliced, just the white part
- About 4-5 Tbsp miso dressing below (keep the rest on the side)

Miso Dressing Ingredients:

- 2 tablespoons white miso
- 1 tablespoon avocado oil
- 1 tablespoon pure maple syrup
- 2 tablespoons unseasoned rice vinegar
- 2 tablespoons fresh lime juice
- 1 teaspoon sesame oil
- 2 teaspoons tamari sauce

Instructions:

Preheat oven to 425°F with the oven rack in the middle.

Place the broccoli florets on a parchment-lined rimmed cookie sheet. Toss together (use your hands) with the olive oil, garlic and red pepper flakes to coat and add about ½ tsp salt and ¼ tsp fresh black pepper.

Roast the broccoli etc. for 25 minutes - the broccoli should still have a little “al dente” feel to it even though it has brown edges. Let it sit at room temperature.

In a large salad bowl, combine the cooked broccoli, raw arugula and raw red cabbage. Add about two tablespoons of the dressing and gently toss to coat. Taste it and add more dressing

as needed. Serve at once sprinkling the top with the roasted peanuts, sliced scallions, and more dressing on the side.

PS: Even though the peanuts get soggy and the salad wilts, it still tasted mighty fine the next day for lunch!