Indian feasts aren’t complete without a chutney or refreshing salad no matter how simple. This mint and fenugreek shredded cabbage is just the ticket as it cuts through heat, spice and big flavours.
Mint & Fenugreek Marinated Salad

SERVES 6

150g red cabbage
150g savoy cabbage
150g white cabbage
1 tsp dried mint leaves
1 tsp dried fenugreek leaves

20ml lemon juice
½ tsp black pepper
2 tsp sugar
20ml olive oil
½ tsp Salt

Cut the savoy cabbage into 8 wedges, then remove the outside leaves, core the cabbage then finely shred the leaves, wash and drain.

Remove the outside leaves from the red and white cabbage and again cut into 8 wedges, remove the core and then finely shred and mix with the savoy cabbage.

Mix the cabbage with the dried mint, fenugreek leaf, lemon juice, salt, cracked pepper, sugar and olive oil and leave to marinade for a minimum of 24 hours in the fridge.

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