

Chopped Kale, Cabbage and Toasted Cashew Crunch Salad with Toasted Sesame and Umeboshi Plum Dressing

Ingredients

3 cups chopped green cabbage

3 cups chopped red cabbage

3 cups loosely packed, de-stemmed and chopped kale

1/2 medium red bell pepper, chopped

½ cup chopped cilantro

1/2 cup toasted cashews, chopped

2 tablespoons Ultra Premium Extra-Virgin Olive Oil

1 tablespoon toasted sesame oil

2 tablespoons Umeboshi Plum White Balsamic

Juice of 1 medium lemon

1/2 teaspoon kosher or sea salt

Fresh cracked black pepper, to taste

Directions

In a large bowl, combine the cabbage, kale, bell peppers, cilantro and cashews.

In another bowl, whisk together the olive oil, sesame oil, balsamic, lemon juice, salt and pepper.

Pour the dressing over the cabbage mixture and toss to coat. Chill and serve.