

Fresh Curry Slaw



1/4 head green cabbage, shredded
2 carrots, grated lengthwise
2 green onions, chopped
1 Red Delicious apple, 1/4" dice

1 C Greek yogurt, plain
Juice of one orange, plus zest
2 T Indian Yellow Curry powder
Szechuan pepper, Salt

(Best made ahead of time so flavors have time to blend.
Also, pre-shredded slaw mix may be used, but still add the
green onion and the apple to balance flavors)

Mix yogurt, juice from the orange, Curry powder salt
and pepper in a bowl. Set aside. Chop and mix vegetables,
orange zest and apple in a bowl. Pour in dressing
and mix well. Chill.

Captain's Note:

*Once you've got the dressing down pat...it's also delicious
as a dressing, or used for egg or potato salads, too!*