

Purple Roasted Cabbage Apple Salad

- 1 small red cabbage, sliced 1/4-1/3-inch thick
- 2 t olive oil
- sea salt
- 1 apple, cored, diced
- 1/4 c pecan halves, crumbled and lightly toasted
- 2 T chopped dill

Dressing

- 1 T cider vinegar, balsamic vinegar, Dijon mustard
- 2 T olive oil
- sea salt and freshly ground black pepper

Preheat the oven to 420°F.

In a baking pan, coat the cabbage slices with olive oil and sprinkle with sea salt. Roast for 15 minutes to soften and brown the edges slightly.

Remove from oven and chop roughly.

In a large bowl, mix dressing ingredients. Add the chopped apple and stir, then add all ingredients, toss and serve. If not serving right away, keep the pecan aside and scatter on just before serving.

Jittery Cook