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## Crimson Coleslaw

Serves 4

### Ingredients:

- 2½ TBSP olive oil, divided
- 1½ TBSP cherry balsamic vinegar, or regular balsamic vinegar
- 1 TBSP prepared white horseradish
- ½ cup (packed) peeled, coarsely grated, raw fresh beet (1 medium)
- ½ cup paper-thin slices red onion
- 4 cups red cabbage, very thinly sliced(about ¾ lb.)

### Preparation:

1. Whisk 2 tablespoons of oil, vinegar, and horseradish in a large bowl to blend. Add beets and onion, toss to blend.
2. Heat remaining oil in a heavy large skillet over medium-high heat. Add cabbage and toss until wilted and just crisp-tender, about 3 minutes. Remove from heat. Stir cabbage into beet mixture. Season to taste with salt and pepper. Let stand 10 minutes before serving, stirring occasionally.



**Food Fairy Note:** Use the grating disk of a food processor to grate the beets more easily.