SILVERBEET SLAW

INGREDIENTS

1 bunch of silver beet
1 beetroot grated
1 green apple thinly sliced into matchsticks
2 celery stalks sliced thinly
4 tablespoons of pepitas toasted
2 teaspoon fennel leaves
4 tablespoons of mayonnaise
zest of 1 lemon
2 tablespoons of lemon juice.

Method

- Remove the stem of the silver beet and discard.
- Roll the silver beet leaves up and slice thinly put in a large bowl.
- Peel the beetroot and grate then put it in the bowl.
- Leave the skin on the apple and slice the apple into matchsticks (you can use the ?? to slice into discs first then use a knife to cut into matchsticks) put into the bowl.
- Slice the celery very thinly or use the food processor put into the bowl.
- Using a small frypan NO oil lightly toast the pepitas and set aside to cool.
- In a small bowl mix the mayonnaise, fennel leaves, lemon zest and juice together.
- Toss the silver beet mixture and add the pepitas.
- Add the dressing and toss to coat everything.
- Serve.