



Autumn Coleslaw with Dates, Apples, and Pecans

For The Salad:

- ¾ cup pecan halves, chopped
- 1 small head red cabbage
- 2 large apples, unpeeled, cored and cut into matchsticks
- ¾ cup chopped pitted dates
- ⅓ cup chopped fresh cilantro
- 1 large shallot, thinly sliced crosswise

For The Dressing:

- ¼ cup Roasted Almond Oil
- ¼ cup lemon juice
- 2 T honey
- ½ tsp. kosher salt
- ½ tsp. freshly ground black pepper

In a skillet over medium-low heat, toast the pecans, stirring often, until browned and fragrant, about 10 minutes. Set aside.

Quarter the cabbage lengthwise, then lay each section on its side and slice with a mandolin, or use a knife to slice down as thinly as possible. Toss the cabbage with the apples, dates, cilantro and shallot.

In a small bowl, whisk together the Roasted Almond Oil, lemon juice, honey, salt and pepper. Pour over the salad and toss. Sprinkle with toasted pecans.

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