

Cabbage, Date, Feta Salad (Date, Feta, and Red Cabbage Salad)

Source: Smittenkitchen.com/blog/2015

Ingredients

- 1 to 1¼ lbs. red cabbage (1 small or half a large one), sliced very thin
- 3 tbsps olive oil
- 2 tbsps lime or lemon juice (Barb uses lime)
- salt and red pepper flakes, suggested mild Aleppo variety to taste
- About ½ cup pitted dates, coarsely chopped or sliced
- 4 oz feta, crumbled into chunks
- 1 tbsp chopped flat-leaf, parsley
- 2 tsp well-toasted sesame seeds

Method

Toss cabbage with olive and first tbsps of lime juice, plus salt and pepper, coating leaves evenly. Taste and add more lime juice, salt and pepper to taste. I do this a few times, making sure I really get this base well seasoned because it will be hard to do it as well later.

Toss dressed cabbage gently with half of dates and feta. Sprinkle with remaining dates, then feta, then parsley and sesame seeds. Dig in.

Notes

DO AHEAD: The whole salad can sit assembled for at least an hour, if not longer in the fridge. Mine is going strong on the second day. You can also prepare the parts separately (feta, chopped dates, sliced cabbage) to assemble right before serving, if you're planning ahead for Thanksgiving or a dinner party.