

## Fennel, Cabbage & Radish Slaw

**Season:** Winter/Spring

**Serves:** 30 tastes in the classroom  
or 6 serves at home

**Fresh from the garden:** cabbage, fennel, orange, radish, spring onion

**Recipe source:** Adapted from an original recipe by Emma Cook, former Kitchen Garden Program student (Nunawading Primary School)

### Equipment:

metric measuring spoons  
tea towel  
chopping board  
cook's knife  
large bowl  
mixing spoon  
small bowl  
fork or small whisk  
tongs  
serving platter

### Ingredients:

2 small fennel bulbs, sliced finely  
½ small cabbage, sliced finely  
12 small radishes, sliced finely  
2 spring onions, sliced finely  
1 orange, peeled and sliced

### For the dressing:

250 g yoghurt  
1 clove garlic, minced  
zest and juice of an orange  
salt and pepper, to taste

### What to do:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Mix the fennel, cabbage, radishes, spring onions and orange slices together in a large bowl.
3. Make the dressing by whisking the yoghurt, garlic, orange juice and zest together, and season to taste with salt and paper.
4. Pour the dressing over the salad and toss gently.
5. Check for balance of seasoning and transfer the finished salad to a serving platter.

