



Rezepte aus der Behr Küche

Fruity Chinese Cabbage Salad with Mandarin Oranges with Mandarin Oranges



- 4**
400 g Chinese cabbage
½ tin of mandarin oranges
75 ml whipped cream
1 tbsp. sugar
½ tbsp. vinegar
½ tbsp. lemon juice
20 g walnuts
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Wash the cabbage and cut into fine strips. Cut the mandarin oranges into small pieces and mix into the cabbage. Chop the walnuts and put on one side. For the dressing, first mix the whipped cream and sugar together until the sugar has completely dissolved. Then add the vinegar and lemon. Finally, pour the dressing over the Chinese cabbage and mandarin oranges and sprinkle with the chopped walnuts.

The salad makes an excellent starter or a side dish to the main course.