

Cabbage and Spinach Salad with Thyme Vinaigrette (THYME)

1 ½ pounds green cabbage

1 medium red onion

¾ c. Kalamata olives, halved

8 oz. feta cheese, crumbled

½ c. olive oil

3 T. wine vinegar

2 T. thyme leaves, chopped (I use French Thyme)

1 t. salt

1 medium bunch spinach

Freshly ground black pepper

Finely shred the cabbage. Thinly slice the red onion. Toss the cabbage, onion, olives, and cheese together in large bowl. Whisk the olive oil, vinegar, thyme, and salt together. Pour the dressing over the salad and toss.

Let the salad stand at room temperature for 2 hours. Refrigerate for about 20 minutes before serving. Just before serving, add the spinach leaves and toss. Add pepper.

Parsley Dressing (PARSLEY, CHIVES)

1 bunch fresh parsley (Italian is best)

3 t. chopped chives

1 T. sugar

1/2c. lemon juice

1 clove garlic, minced

1 T. chopped green onions

1 c. good quality olive oil

1t. salt

Freshly ground black pepper

Place all ingredients in a blender and process until mixed.