

Waldorf Salad

Ingredients

80g walnuts browned in a dry frying pan then broken into smaller pieces

¼ small red cabbage shredded finely

3 stalks celery finely sliced

2 apples cut thinly (I used a potato peeler)

3 spring onions finely chopped white and green part

½ small red capsicum cut up very thinly

2 tbsp finely chopped dill

2 tbsp finely chopped parsley

¼ cup sour cherries or cranberries

Salt and pepper to taste (just pepper if you have high blood pressure)

Dressing

¾ to 1 cup mayonnaise <https://www.veets.com.au/blog/vegan-okonomiyaki>

4 tbsp cashew cheese <https://www.veets.com.au/blog/fermented-cashew-cheese>

1 tsp Dijon mustard

1 tbsp apple cider vinegar

Method

1. Mix the dressing together.
2. Place the rest of the ingredients in a mixing bowl and fold in the dressing, season with salt and pepper.
3. Place in a nice serving bowl.

