



Winter Vegetable Slaw

4-6 servings

INGREDIENTS

- 1 tsp Dijon mustard
- 1 tsp salt
- 1 tsp sugar
- 1/4 cup sherry or red wine vinegar
- 1 cup chopped parsley
- 1/2 cup olive oil
- 2 large carrots
- 2 medium parsnips
- 1 small celery root
- 2 small turnips, black radishes, or 1/2 daikon radish

DIRECTIONS

1. Put the mustard, salt, sugar, vinegar and parsley in a blender and process until combined, about 30 seconds. Drizzle in the olive oil slowly; puree for about 90 seconds.
2. Peel all the veggies, except for the black radish, if using. Using a vegetable peeler or coarse grater, slice shreds off the vegetables into a bowl. Try to keep the shreds roughly the same length if you can.
3. Toss the veggies with the vinaigrette. Let stand in the fridge for at least 20 minutes before serving. Enjoy!



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