Cabbage salad with turkey charcuterie and a miso garlic dressing

10 persons



Ingrediënten

- 1 kg Lean Turkey Sausage
- 600 g white cabbage
- 600 g red cabbage
- 600 g carrots
- 600 g red bell pepper
- 1 bunch of spring onions
- 100 g walnuts
- 200 g mayonnaise
- 20 g miso (soy paste)
- 1 clove garlic
- ½ bunch flat leaf parsley
- Roasted sesame seeds
- Pepper & salt

Bereiding

Clean the white and red cabbage and cut into narrow strips. Clean the carrots and grate them.
Clean the bell pepper and cut it into strips. Mix the vegetables and herbs and season with pepper and salt.

Cut the spring onions into oblique rings and chop the walnuts.

Cut the Lean Turkey sausage into slices and then into strips.
Mix the mayonnaise and the miso with the finely chopped garlic and season with pepper and salt.

Put the vegetables on a dish or plate and put the strips of Lean Turkey sausage on top.

Finish with the dressing, spring onions, flat leaf parsley, walnuts and roasted sesame seeds.

Serve.

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