

## Beet Slaw

### **Ingredients:**

- 6 tablespoons Provençal Herbs EVOO
- 3 tablespoons cherry balsamic
- 2 tablespoons prepared white horseradish
- 2 medium coarsely grated peeled raw fresh beets
- 1 large paper-thin sliced red onion
- 8 cups thinly sliced red cabbage

### **Preparation:**

- Whisk 4 tablespoons Provençal Herbs EVOO, Cherry Balsamic, and horseradish in a large bowl. Add beets and onion; toss to blend.
- Heat remaining 2 tablespoons of oil in a heavy large skillet over medium-high heat. Add cabbage and toss until wilted and just crisp-tender, about 3 minutes.
- Stir into beet mixture. Season with salt and pepper to taste. Let stand 10 minutes before serving. Stir, and serve.

Serves 8