



Cabbage Roll Salad (LS)

Serving: 1

Veg

Ingredients

- -4 big leaves cabbage
- -3 tbsp carrots grated
- -3 tbsp beetroot garted
- -3 tbsp onion, grated.
- -2 tbsp grated coconut
- -salt to taste
- -ginger chili paste to taste

Preparation Method

- -Peel off the cabbage leaves one by one, keeping them whole. Boil water in a large pot. Turn off the heat and dip the leaves in the water and leave them for a few minutes.
- -Wash and grate the carrots and beets. Mix all these ingredients and add salt and ginger chili paste to taste.
- -Flatten the cabbage leaves and cut off any hard stems. Spread the carrot beetroot mixture over the cabbage leaves and roll tightly. Cut into 2 inch pieces and serve.