

Kombosto Pkhali (Cabbage Salad)

Yield 8

3 cups shredded cabbage
2-3 tbsp evoo
¾ cup walnuts
2 cloves garlic
1 tsp coriander
½ tsp marigold
¼ tsp blue fenugreek
¼ tsp paprika
¼ cup cilantro chopped
¼ cup basil chopped
½ cup pomegranate seeds
salt to taste
1 Tbsp vinegar

Sautee cabbage in oil until transparent (8-10 minutes). Grind garlic, walnuts, spices to paste. Using fingers, combine all ingredients, blending well. Let stand 1 hour, refrigerate until serving.