

Apple Pepper Slaw

from Chef Brandon Allen, Trichome Institute

Ingredients

- 1 Gala apple
- 1 Granny Smith apple
- 10 mini bell peppers
- 1/4 cup rice wine vinegar
- 1/4 cup olive oil
- 1/4 cup cilantro, parsley or basil
- 1 zest of lemon

Instructions

- Julienne apples and peppers.
- Mince fresh herb.
- Combine all wet ingredients and mix thoroughly, then add other ingredients and season to taste with salt and pepper.
- Refrigerate for one hour before serving.

Notes

The type of apples you use can vary for this recipe, but I recommend using one that's more tart and another that's a bit sweeter. Choose the best fresh herb that compliments the dish as this slaw can be its own side dish or a garnish.