



Recipe



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Green mango and red cabbage salad

- kitchen -

Recipe serves - 4 people

Ingredients	Amount	
Red cabbage (shredded)	3	cups (or 1/4 small cabbage)
Green mango (thinly sliced into strips)	1	small green mango
Red onion (thinly sliced)	1/4	red onion
Carrot (zoodles)	1	small carrot
Coriander leaves	2	tablespoons
Mint leaves	2	tablespoons
Dressing		
Lime juice	2	limes
Garlic (finely minced)	1	clove
Ginger (finely minced)	1 1/2	teaspoons
Red bird eye chilli (deseeded and finely chopped)	2	chillies
Olive oil	4	tablespoons
Apple cider vinegar	2	tablespoons
Cumin powder	1/2	teaspoon
Pink salt	3/4	teaspoon
Garnish		
Coconut flakes (dried)	2	tablespoons
Mint leaves	1/2	tablespoon
Coriander leaves	1/2	tablespoon



NOTES

Instructions:

1. Add all of the vegetables together in a large salad bowl.
2. In a small bowl, mix all of the dressing ingredients together and drizzle over the salad.
3. Toss the salad well and garnish with the dried coconut flakes first followed by the mint and coriander leaves scattered on the top.