

# Vegan Red Cabbage and Rhubarb Slaw

## Ingredients

- ½ medium red cabbage
- 1 medium carrot
- 3 stalks rhubarb
- ½ sweet onion
- 1 clove garlic
- 2 tbsp. olive oil
- 1 tsp. caraway seeds
- ½ tsp salt
- 1 tsp. dried dill

## Steps

1. Grate the cabbage and add it to a large bowl. Grate your carrot, rhubarb, and onion as well. Parts of the rhubarb will probably peel off instead of grating- just chop those bits finely and add to the bowl with the other vegetables. Mince your garlic, and add it in.
2. Heat the olive oil in a small skillet. Once hot, add the caraway seeds, swirling the oil around to avoid burning. Once the seeds start to pop, Remove the oil from the heat and pour over the grated vegetables. Add the salt and dill and toss to coat all the vegetables. Serve chilled or at room temperature.

