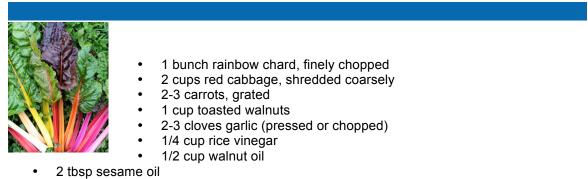
From Morella DeVost April 2010

Rainbow Chard Salad



Cut off stems of the Swiss chard and slice small, then chop leaves by rolling the chard into a tube and slicing thinly, creating narrow strips. Also shred the cabbage and the carrots.
Blend all dressing ingredients and mix well. The dressing will last for a few days in the refrigerator.

3. Mix all salad ingredients and drizzle with dressing. Serve and feast!