

From Morella DeVost April 2010

## Rainbow Chard Salad



- 1 bunch rainbow chard, finely chopped
- 2 cups red cabbage, shredded coarsely
- 2-3 carrots, grated
- 1 cup toasted walnuts
- 2-3 cloves garlic (pressed or chopped)
- 1/4 cup rice vinegar
- 1/2 cup walnut oil
- 2 tbsp sesame oil

1. 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.
2. 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!