**COLOURFUL CABBAGE SALAD WITH PARSLEY YOGHURT**

**Ingredients**

(Serves 4)

300 g rinsed, sliced white cabbage

300 g rinsed, sliced red cabbage

2 tsp sugar

1 tsp salt

100 g dried apricots

2 apples

50 g almonds

50 g dried cranberries

Parsley yoghurt:

1 bunch parsley

2 dl plain yoghurt

1 T mayonnaise

1 T yellow mustard

Salt and pepper

**Instructions**

Toss the finely sliced cabbage with salt and sugar. Squeeze the cabbage well and set it aside while you prepare the rest.

Chop the apricots.

Cut the apples in quarters, remove the cores and slice the apples in wedges.

Roast the almonds golden in a dry frying pan and chop them.

Rinse and chop the parsley.

Mix the yoghurt with the mayonnaise, mustard and parsley.

Add salt and pepper to the dressing to taste.

Toss the cabbage with the dressing, apricots, apples and cranberries.

Top the salad with the almonds.