

Your Gemüsebox recipe

Potato salad with white cabbage and apple strips

Ingredients for 2 people

Potato salad:

1/2 kg potatoes
1 small onion
2 tbsp vinegar
50 ml vegetable stock
2 tbsp oil
1 tsp medium hot mustard
spices: salt, pepper

White cabbage-apple strips:

125 g white cabbage
1 apple
1 tbsp vinegar
2 tbsp yogurt or vegan alternative
1 tbsp oil
spices: salt, pepper

Preparation

Cook potatoes in their skins in salted water for about 25 minutes.

Then drain, let cool slightly, peel and slice.

For the dressing, finely dice the onions and bring to the boil with vinegar, mustard, salt, pepper and the vegetable stock. Pour the hot broth over the potato slices, fold in carefully, and cover to infuse for at least 1 hour. After an hour, season with salt and pepper, add the oil and mix well.

In the meantime, remove the outer leaves of the white cabbage. Quarter the head, remove the stalk. Cut cabbage crosswise into very fine strips. Cook in boiling salted water for 2-3 minutes, then drain, rinse and drain. Cut apple into quarters, core, cut into fine strips. Mix yogurt or vegan alternative with vinegar, oil, salt and pepper, mix with the white cabbage-apple strips in a bowl. Arrange the potato salad and the white cabbage-apple strips on a plate. Enjoy your meal!