

# Cabbage and Asian Pear Slaw

## Ingredients:

- ½ cup buttermilk
- 2 tablespoons mayonnaise
- 2 tablespoons sour cream
- 1 tablespoon apple cider vinegar
- 1 tablespoon chopped fresh chives, plus more
- ½ teaspoon poppy seeds, plus more
- Kosher salt and freshly ground black pepper
- ½ small green cabbage, shredded
- 1 Asian pear, julienned
- ¼ small red onion, thinly sliced

## Directions:

- 1) Mix together buttermilk, mayonnaise, sour cream, vinegar, 1 Tbsp. chives, and ½ teaspoon poppy seeds; season with salt and pepper.
- 2) Toss mixture with cabbage, pear, and onion; season with salt and pepper.
- 3) Serve slaw topped with more chives and poppy seeds.

Recipe adapted from: <https://www.bonappetit.com/recipe/cabbage-and-asian-pear-slaw>

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Serves 4-6

*Try adding apple and  
chopped walnuts for  
more crunch!*

