

Less than 30 minutes

Serves 6-8

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Ingredients

- 1 packet (200g) sugar snap peas
- 1 packet (200g) fine green beans
- 2 green baby cabbages
- 1 red baby cabbage
- 2 bulbs baby fennel
- 5 carrots, cut into matchsticks
- 5 radishes, thinly sliced
- 2 Granny Smith apples, quartered and finely sliced
- ½ punnet (10g) fresh coriander

Dressing:

- 1 tsp (5ml) wholegrain mustard
- ¼ cup (60ml) sour cream
- ¼ cup (60ml) mayonnaise
- Salt and milled pepper

Method

1. Blanch sugar snap peas and green beans lightly.
2. Finely shred cabbages and finely slice fennel using a mandolin or veg peeler.
3. Toss well with other salad ingredients.
4. Mix dressing ingredients.
5. Serve salad with dressing on the side or toss together just before serving.

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