



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Creamy Summer Slaw

Serves 8

Ingredients

1/3 cup mayonnaise
3 Tbsp. fresh lemon juice
Kosher salt and freshly ground black pepper
1 small bunch broccoli (about 12 oz.)
1/2 medium Napa cabbage, thinly sliced (about 6 cups)
2 scallions, thinly sliced
8 oz. sugar snap peas, thinly sliced
4 Tbsp. chopped fresh chives, divided
2/3 cup buttermilk

Combine buttermilk, mayonnaise, and lemon juice in a small bowl; season with salt and pepper and whisk to combine. Set buttermilk dressing aside.

Using a vegetable peeler, peel broccoli stalk if skin is thick. Halve broccoli lengthwise, then thinly slice crosswise, starting at crown. Toss broccoli, cabbage, scallions, sugar snap peas, 2 Tbsp. chives, and reserved buttermilk dressing in a large bowl; season with salt and pepper. Serve slaw topped with remaining 2 Tbsp. chives.

DO AHEAD: Slaw can be made 6 hours ahead. Cover and chill.

Credit: bonappetit.com