**Purple Mizuna Garden Salad**

* 15 cauliflower ‘florets’
* 1 cup Cabbage, shredded
* 1-2 large cloves garlic, peeled and chopped finely
* 4-6 leaves purple mizuna, cut smaller
* 3 Tbsp extra virgin olive oil
* 1 tsp salt
* ½ tsp freshly ground black pepper

\*carrot top pesto (separate recipe)

Directions

* Place cauliflower florets and garlic in a medium-size saucepan and cover by at least 2 inches with cold water
* Bring to a boil and cook for about 3 minutes, just until the florets are fork tender
* Meanwhile chop the mizuna and place in a large mixing bowl
* When cauliflowers are done cooking, use a slotted spoon and pile them while hot along with garlic on top of the mizuna
* Add olive oil, salt, and pepper but do not stir
* Cover with a towel and let sit for about 10 minutes
* Remove cover and toss well with shredded cabbage, add the carrot top pesto (separate recipe)
* Serve immediately (or refrigerate for a few hours to serve as a chilled salad.) Works well with potatoes too.

IF AVAILABLE PLEASE ADD: carrots, peeled, cut lengthways and sliced to *cook with cauliflower.*