

BLACK ARTISTS+ DESIGNERS GUILD

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P O T T E R Y B A R N

ALL-GREEN SPRING SLAW

YIELD

4-6 Servings

INGREDIENTS

Dressing

¼ cup silken tofu
1 tbs. freshly squeezed
lemon juice
1 tbs. Dijon mustard
2 tbs. apple cider vinegar
1 clove garlic, minced
½ tsp. coarse sea salt
2 tbs. extra-virgin olive oil

Slaw

3 cups very thinly sliced
green cabbage
2 tsp. coarse sea salt
½ cup shelled green peas
(about 8 oz. peas in a pod)
8 oz. sugar snap peas, trimmed
and thinly sliced lengthwise
2 stalks celery, strings removed
and thinly sliced diagonally
(see sidebar)
¼ cup husked raw pumpkin
seeds, toasted
½ cup packed chopped flat,
leaf parsley
2 tbs. chopped fresh chives
1 tbs. finely grated lime zest

“This dish is my modern take on classic coleslaw. The delicate flavor of the green peas and sugar snap peas make this an exceptional dish, and the crunch from the celery and pumpkin seeds is extremely satisfying. The tangy dressing is top-notch too, so reserve any extra to use on another salad.”

BRYANT TERRY, James Beard & NAACP Image Award-winning chef, educator and author

Make the dressing: Put the tofu, lemon juice, mustard, vinegar, garlic, and salt in a blender and process until somewhat mixed. With the motor running, slowly pour in the oil and process until creamy. Taste and season with more salt if desired.

Make the slaw: Put the cabbage in a large bowl and sprinkle with salt. With clean hands, message the cabbage until soft and wilted, about 3 minutes. Transfer to a colander in the sink, put a plate atop the cabbage, and weight it (a 28 oz. can of tomatoes works well). Let sit for 1 hour.

Rinse the cabbage under cold water, then squeeze with clean hands to extract as much liquid as possible. Return the cabbage to the large bowl and add the shelled peas, sugar snap peas, celery, and pumpkin seeds. Pour in enough dressing to lightly coat the vegetables (starting with 3 tbs). Toss, then taste and add more dressing as desired (reserve any extra for another use).

To serve, transfer the slaw to a serving bowl, leaving any juices behind. Garnish with the parsley, chives, and lime zest.

How to remove tough strings from celery

I find that the strings in celery stalks make the celery hard to chew, so I usually take them off. I typically use a vegetable peeler to lightly remove the top layer, getting rid of all the strings.

Find the joy. Spread the love.