

Cabbage and Mandarin Orange Winter Slaw

By Yotam Ottolenghi

Updated November 13, 2024

4-6 Servings - Prep time 35 minutes, total time 65 minutes

Full of surprises, this sweet, savory, spiced slaw is a perfect festive side that's quick to make. Shredded cabbage, fennel, scallions, mandarin oranges and a whole lime create a fragrant base that gets tossed with a crunchy spiced oil seasoned with makrut lime leaves, coriander and cumin. The spiced oil is made first, so it has time to cool before dressing the slaw; you'll have time to slice your salad ingredients while the hot oil cools. The toasted spices add a fragrant crunch to sprinkle on top. Makrut lime leaves add an extraordinary citrusy aroma with a slightly floral note that makes the slaw truly special. If you can't find them, substitute with an extra fresh lime. The slaw is best served right away, but can be enjoyed the next day; just strain any liquid and refresh with a few tablespoons of olive oil.

Ingredients

1/3	cup extra-virgin olive oil
8	makrut lime leaves (fresh or frozen), central stems removed, leaves roughly chopped
1	tablespoon coriander seeds
2	teaspoons cumin seeds

1/2	small cabbage, core removed, cut into wedges (about 1 pound)
1	medium fennel bulb, trimmed and quartered
3	scallions, trimmed
1	lime, top and bottom tips trimmed, cut into 4 wedges

4	mandarin oranges, peeled, segments separated and halved crosswise
1	cup roughly chopped fresh cilantro leaves
1/2	teaspoon fine sea salt

Instructions

1. Heat the oil in a small saucepan over medium. Set a small heatproof sieve over a small heatproof bowl. Once the oil is hot, add the lime leaves, coriander and cumin and fry for 30 seconds, just until the leaves have turned a dappled dark green and the oil is fragrant. Strain the oil through the sieve and set both the oil and the toasted spice mixture aside to cool to room temperature.
2. Meanwhile, slice the cabbage, fennel, scallions and limes (skin and all) using the slicer attachment on a food processor, or using a sharp knife to slice as thinly as possible. Transfer the mixture to a large bowl and add the mandarin oranges, cilantro and 1/2 teaspoon salt.
3. Add all but 1 teaspoon of the toasted spice mixture to the bowl with the cabbage mixture, along with the cooled oil; mix to combine.

4. To serve, transfer the cabbage mixture to a large plate, and sprinkle the reserved toasted spices on top.

Cabbage and Mandarin Orange Winter Slaw (half recipe)

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2-3 Servings - Prep time 35 minutes, total time 65 minutes

Full of surprises, this sweet, savory, spiced slaw is a perfect festive side that's quick to make. Shredded cabbage, fennel, scallions, mandarin oranges and a whole lime create a fragrant base that gets tossed with a crunchy spiced oil seasoned with makrut lime leaves, coriander and cumin. The spiced oil is made first, so it has time to cool before dressing the slaw; you'll have time to slice your salad ingredients while the hot oil cools. The toasted spices add a fragrant crunch to sprinkle on top. Makrut lime leaves add an extraordinary citrusy aroma with a slightly floral note that makes the slaw truly special. If you can't find them, substitute with an extra fresh lime. The slaw is best served right away, but can be enjoyed the next day; just strain any liquid and refresh with a few tablespoons of olive oil.

Ingredients

1/6	cup extra-virgin olive oil
4	makrut lime leaves (fresh or frozen), central stems removed, leaves roughly chopped
1 1/2	teaspoons coriander seeds
1	teaspoon cumin seeds

1/4	small cabbage, core removed, cut into wedges (about 1/2 pound)
1/2	medium fennel bulb, trimmed and quartered
2	scallions, trimmed
1/2	lime, top and bottom tips trimmed, cut into 4 wedges

2	mandarin oranges, peeled, segments separated and halved crosswise
1/2	cup roughly chopped fresh cilantro leaves
1/4	teaspoon fine sea salt

Instructions

1. Heat the oil in a small saucepan over medium. Set a small heatproof sieve over a small heatproof bowl. Once the oil is hot, add the lime leaves, coriander and cumin and fry for 30 seconds, just until the leaves have turned a dappled dark green and the oil is fragrant. Strain the oil through the sieve and set both the oil and the toasted spice mixture aside to cool to room temperature.
2. Meanwhile, slice the cabbage, fennel, scallions and limes (skin and all) using the slicer attachment on a food processor, or using a sharp knife to slice as thinly as possible. Transfer the mixture to a large bowl and add the mandarin oranges, cilantro and 1/4 teaspoon salt.
3. Add all but 1/2 teaspoon of the toasted spice mixture to the bowl with the cabbage mixture, along with the cooled oil; mix to combine.

4. To serve, transfer the cabbage mixture to a large plate, and sprinkle the reserved toasted spices on top.