Cucumber and Caraway Quick Slaw

4 side portions · Active 15 min · Total 25 min

Skills: Easy

Ingredients

- 1 cucumber, thinly sliced (300 g)
- 1/4 teaspoon fine salt
- 2 cups finely shredded white cabbage (140 g)
- 1 tablespoon cider vinegar (15 ml)
- 1 tablespoon olive oil (15 ml)
- 1/2 teaspoon sugar (2 g)
- 1/4 teaspoon caraway seeds, lightly crushed
- 1 tablespoon chopped dill (4 g)
- 1/4 teaspoon black pepper

Set out

Mixing bowl, Sieve, Knife

Allergens

No major US allergen identified in the base ingredients. Check labels and substitutions.

Make it

1. Toss cucumber with salt in the sieve and leave for 10 minutes. Drain and blot gently.

2. Whisk vinegar, oil, sugar, caraway and pepper in the bowl.

3. Add cucumber, cabbage and dill. Toss thoroughly.

4. Rest 10 minutes, toss again and serve, or refrigerate promptly until the meal.

A side that stays out of the hot pan

Prepare the slaw first and refrigerate it. That frees the limited cooking surface for the main meal and avoids rushing knife work beside a hot skillet.

A useful detail

Cut cabbage finely with a knife; no mandoline is needed on a small camp table.

Keep it well

Refrigerate at 40°F/4°C or below within 2 hours, or 1 hour above 90°F/32°C. Use within 2 days; drain accumulated liquid before serving. Keep chilled during travel.