



Moroccan Cabbage Salad

If you like cabbage salad and want to try a rich and spicy variation, check out this Moroccan recipe, which incorporates a variety of complementary flavors to create a completely unique dish. I recommend serving this with warm bread, although it can be enjoyed as a side dish on its own. Enjoy!

Ingredients

- 1 cabbage (approximately 2 pounds), quartered
- 1/4 cup of chopped cilantro
- 1/4 cup of chopped parsley
- 1 tablespoon of olive oil
- 1 teaspoon of crushed garlic
- 1 teaspoon of paprika
- 1 teaspoon of cumin
- 1 teaspoon of salt
- 1/4 teaspoon of pepper
- 1 teaspoon of vinegar (or lemon juice)

Preparation Process

Set a large pot of water to boil, then place the cabbage in the pot and cook for 20 minutes. Drain the water and set aside.

Drizzle the olive oil in a frying pan, set to high heat and add the cabbage, then mash the cabbage for 2-3 minutes with a wooden fork

Add the paprika, cumin, salt and pepper to the cabbage and continue mashing for 10 minutes, then add the parsley and cilantro and mash for another 15-20 minutes, or until the salad is smooth

Add the vinegar (or lemon juice) and serve with warm bread.

If you want to watch the video again. Click [here](#).