



READY TO COOK
BY HARRIS FARM

CRISPY BACON, APPLE, CABBAGE AND KALE SLAW WITH YOGHURT RANCH DRESSING



PREP
10 min



COOK
10 min

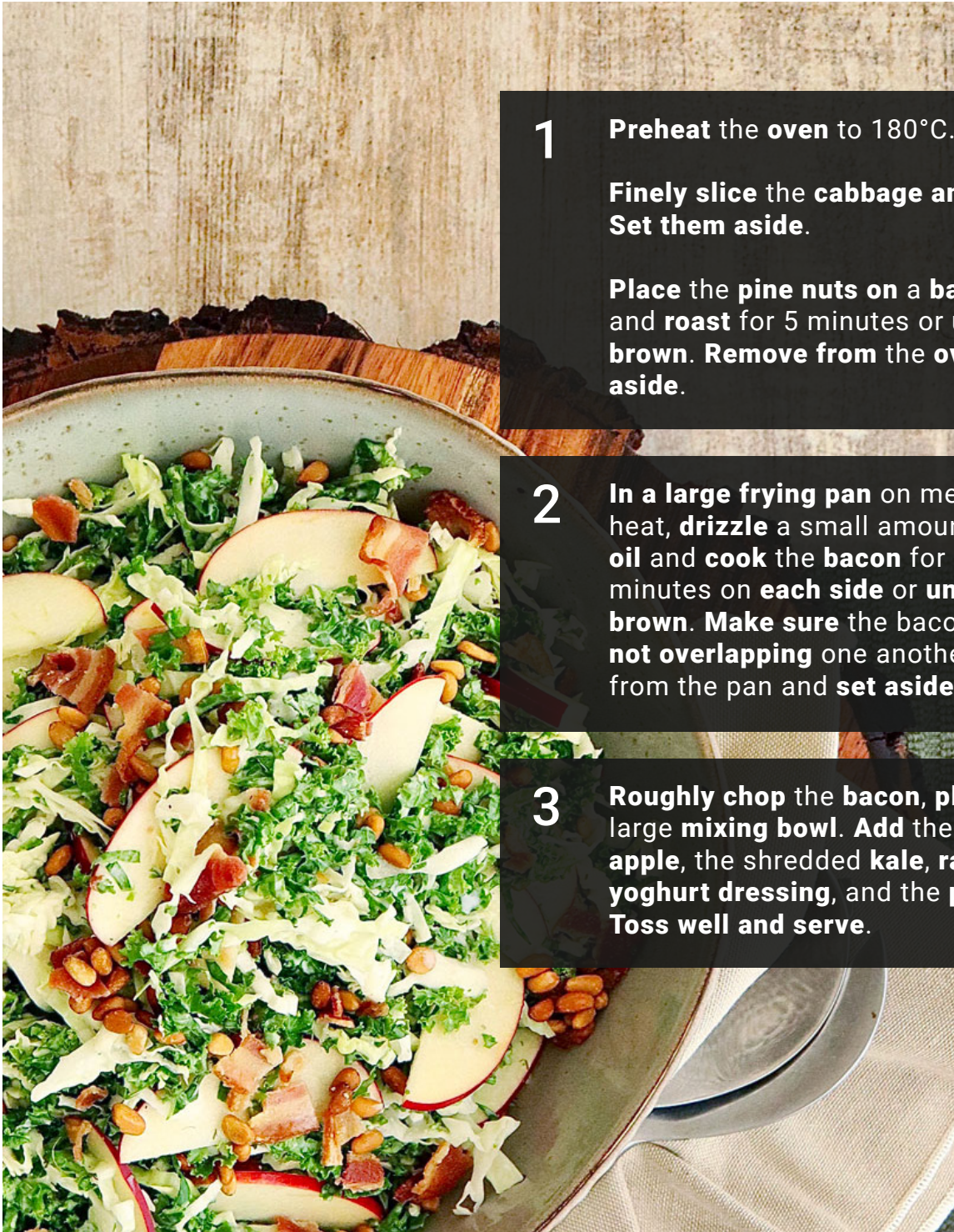


SERVES
6

INGREDIENTS:

- > 200g Bacon
- > 200g Shredded Kale
- > ¼ Savoy Cabbage
- > 250ml Yoghurt Ranch Dressing
- > 1 Red Apple
- > ¼ Cup Pine Nuts

METHOD - GET COOKING!



1

Preheat the oven to 180°C.

Finely slice the cabbage and apple. Set them aside.

Place the pine nuts on a baking tray and roast for 5 minutes or until golden brown. Remove from the oven and set aside.

2

In a large frying pan on medium high heat, drizzle a small amount of olive oil and cook the bacon for around 2 minutes on each side or until golden brown. Make sure the bacon slices are not overlapping one another. Remove from the pan and set aside.

3

Roughly chop the bacon, place it in a large mixing bowl. Add the cabbage, apple, the shredded kale, ranch yoghurt dressing, and the pine nuts. Toss well and serve.

CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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