Cabbage and Leek Griddle Cakes

3 cups thinly shredded green cabbage (about 6 oz)
2 leeks, white and light green parts only, cut into thin matchsticks
¼ cup whole wheat pastry flour or matzo meal
½ tsp salt
¼ tsp ground black pepper
2 eggs, beaten
Canola spray oil

1. In a large bowl, toss together cabbage and leeks. Squeeze firmly 4-5 times to wilt them slightly. Add flour or matzo meal, salt, pepper, and eggs, and stir until well coated.
2. Heat a large skillet over medium heat and coat with oil. Working in batches, drop a 1/3 cup of the cabbage mixture into skillet, flattening it to make 4-in pancakes. Spray the tops with oil and cook, flipping once, until tender and deep golden brown, 8-10 minutes
3. Transfer cake to a plate and serve.

Makes: 8 servings
Nutrition Information:
CALORIES 50 (20% from fat); FAT 1.5g (sat 0g); CHOLESTEROL 45mg; SODIUM 170mg; CARBOHYDRATE 8g; FIBER 1g; PROTEIN 3g; CALCIUM 4%; IRON 6%

Grated Turnip and Apple Salad

1 cup peeled and grated raw turnips or rutabaga
(about 2 medium turnips or ¼ a rutabaga)
1 cup peeled and grated tart green apples
½ cup chopped fresh parsley
Juice of 1 lemon
1 Tbsp vegetable oil
½ tsp salt
Black pepper to taste

1. Combine all ingredients in a large serving bowl.
2. Toss, cover, and chill under ready to serve

Makes: 4 servings
Nutrition Information:
CALORIES 100 (35% from fat); FAT 4g (sat 0.5g); CHOLESTEROL 0mg; SODIUM 340mg; CARBOHYDRATE 17g; FIBER 4g; PROTEIN 1g; CALCIUM 4%; IRON 4%