

**Ingredients**

- ¼ head green cabbage, thinly sliced
- 4 carrots, peeled and julienned
- 1 bunch kale, stems removed and leaves sliced into a chiffonade
- 4 green onions, thinly sliced
- ½ Cup dried cranberries
- ½ Cup toasted pepitas

**For the Cesar Vinaigrette:**

- 2 cloves garlic, peeled and minced
- 2 teaspoons Dijon mustard
- 3 Tablespoons lemon juice
- 3 Tablespoons apple cider vinegar
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 Cup olive oil
- ⅓ Cup parmesan cheese, grated

**Directions**

1. In a large mixing bowl, combine all salad ingredients.
2. In a small mixing bowl, whisk together garlic, Dijon mustard, lemon juice, apple cider vinegar, salt, and pepper.
3. While whisking, slowly drizzle in olive oil and whisk until emulsified.
4. Stir in parmesan cheese.
5. Drizzle vinaigrette over salad and toss until evenly coated.
6. Serve and enjoy!