# Coleslaw

### Serves 4



## Ingredients (allergens in bold)

- 1 small red/brown onion finely chopped or sliced
- 1 large carrot peeled & grated
- ½ small white cabbage shredded
- 2 eating apples sliced or cubed
- 2 celery sticks washed & diced
- Juice of 1 lemon
- 3 tablespoons light salad cream or mayo

#### Method

- 1. Prepare the onion, carrot, cabbage, apple and celery.
- 2. In a bowl add the salad cream and squeeze in the lemon juice.
- 3. Mix thoroughly.
- 4. Add in the chopped fruit/vegetables to the salad cream.
- 5. Mix thoroughly so all fruit/veg is covered.
- 6. Serve!



#### **Equipment**

- Tablespoon
- Lemon squeezer
- Chopping board
- Sharp knife
- Peeler
- Grater
- Mixing bowl

#### Recipe notes and tips

- Try replacing salad cream or mayonnaise with a natural yogurt or Greek yogurt.
- Try using purple cabbage for that extra colour, flavour & crunch!
- Add in dried fruit for a sweeter taste.
- Add in grated cheese for a savoury cheesy coleslaw.
- Nuts are a great addition to a coleslaw such as walnuts & peanuts.
  - Mixed seeds make for a delicious crunchy coleslaw.