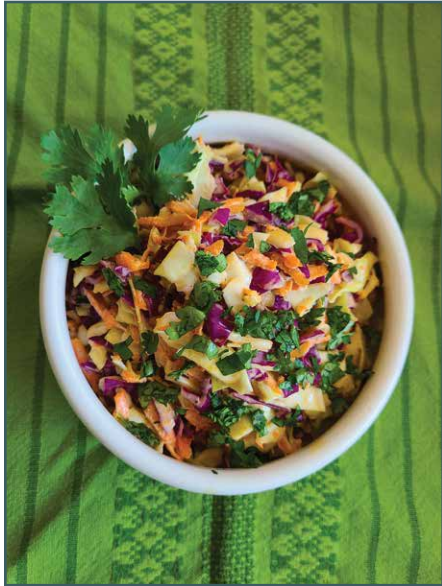




HOMEMADE CREAMY COLESLAW



Ingredients

- 1 ½ cups shredded red cabbage
- 1 ½ cups shredded green cabbage
- 1 cup grated carrot
- ½ cup fresh chopped parsley or cilantro
- ⅓ cup mayonnaise
- 2 tbsp apple cider vinegar
- 2 tbsp smooth Dijon mustard
- 1 tbsp soy sauce
- 1 tsp garlic, minced
- 1 tsp sesame oil
- 1 tsp maple syrup
- 1 tsp paprika
- ½ tsp celery seeds
- salt and pepper to taste



Instructions

Yield
4 cups

Total Time
30 mins

1. Start by thoroughly washing the cabbages, remove any damaged or wilted outer leaves. Cut the cabbage into thin, uniform shreds, and peel and grate the carrot.
2. In a large container or serving bowl, combine the shredded cabbage and grated carrot. Mix them together.
3. To a separate bowl, add the mayonnaise, apple cider vinegar, Dijon mustard, soy sauce, garlic, sesame oil, maple syrup, paprika, and celery seeds. Stir until the dressing is smooth and well-combined.
4. Use a spatula or a large spoon to gently fold the dressing into the chopped vegetables until they are evenly coated.
5. Sprinkle the freshly chopped parsley or cilantro over the coleslaw. Gently toss the coleslaw to distribute the herbs evenly.
6. Taste the coleslaw and adjust the seasonings if needed. You can add more salt, pepper, or any other seasonings if desired.
7. Serve right away, or cover and store in the fridge for up to 5 days. Letting the coleslaw chill in the fridge for 30 minutes before the first serving will yield a stronger flavour.