



# COLESLAW SALAD

*One of the most popular side-dishes in America and Europe. A creamy, luxurious coleslaw bursting with vitality.*



## ingredients:

300g **white cabbage**, thinly sliced  
2 **carrots**, peeled and grated  
2 **spring onions**, thinly sliced  
2 **tblsp mayonnaise**  
2 **tblsp sour cream**  
1 **tsp mustard**  
2 **tblsp vinegar**  
1 **tsp sugar**  
**salt and pepper**

**serves:** 4

**preparation time:** 20 minutes

## Make the dressing

The secret to a fantastic coleslaw is in the dressing. To make the dressing put the mayonnaise, sour cream, mustard, vinegar, sugar and salt and pepper into a small bowl and combine with a large spoon until the mix forms a rich, creamy dressing.

## Add the dressing to the vegetables

Put the cabbage into a bigger bowl, then the carrots and finally the spring onions. Mix all the vegetables up and then pour the dressing on top. Mix together again until all the vegetables are smothered in dressing.

## Cover and chill

Next, cover your coleslaw with cling film and put it in the fridge for an hour to chill slightly. This will allow the vegetables to marinate in the dressing, which will make it taste even better.

## Serve