Apple Cabbage Slaw

Ingredients

- 4 cups cabbage, shredded
- 2 apples, shredded
- 1 cup carrots, shredded

Dressing:

- ½ cup mayonnaise
- 2 tablespoons vinegar
- 1 tablespoon sugar

Optional:

- Can substitute the mayonnaise for yogurt, or use a combination of both
- If you prefer a sweeter dressing, can use miracle whip to replace the mayonnaise or yogurt
- Can replace the sugar with honey
- Add toppings like nuts such as sliced almonds, raisins, or craisins
- Add a squeeze of lemon or lime juice
- Add fresh herbs such as green onion, cilantro, or parsley

Prep Time: 5 minutes

1. Shred the cabbage, apples and carrots.
2. Combine all of the ingredients in one bowl and mix together.
3. Add salt and pepper to taste and any other additional spices and seasonings.
4. Serve and Enjoy!

Cook Time: 5 minutes

Serving Ideas:

- Coleslaw goes great by itself as a side to lots of meals!
- Use as a filling or topping on any kind of sandwich, wrap, or taco
- Use on top of salads or grain bowls
- Add it to some pasta for a fun twist on pasta salad
- Add it to some fried rice
- Add some protein to the coleslaw to make it a complete meal
- Eat it with crackers or pretzels for a quick and easy snack

Additional Tips:

- Use a cheese grater or vegetable peeler to easily shred the apples and vegetables
- If you don’t have a cheese grater or vegetable peeler, use a knife to cut small strips of the vegetables – this might take a little longer, but still works great for the recipe