



Crunchy Rainbow Slaw

PREP 15 MINS | SERVES: 6-8

INGREDIENTS

Slaw

- Red cabbage, thinly sliced
- White cabbage, thinly sliced
- 2 spring onions, thinly sliced
- 1 large carrot, thinly sliced
- 1 red capsicum, thinly sliced
- 1 large green apple, cut into matchsticks
- 2 tablespoons coriander, roughly chopped
- 2 tablespoons mint, roughly chopped

Dressing

- 1 tablespoon apple cider vinegar
- 2 tablespoons of extra virgin olive oil
- 1/2 teaspoon of salt
- 1/2 teaspoon of pepper
- 1 teaspoon of sweet chilli sauce - optional

PREPARATION

1. Combine all dressing ingredients into a jar and give it a good shake. Leave to rest.
2. Prepare ingredients by thinly slicing red and white cabbage, spring onion, carrot and capsicum. Cut apple into matchsticks and roughly chop mint and coriander. Combine all ingredients into your serving bowl and mix through.
3. Give your dressing another shake and taste to adjust to your liking.
4. Pour dressing all over slaw ingredients and toss well. Serve immediately.