

# Simple Coleslaw

## INGREDIENTS

- 1/2 cabbage (white or red)
- 4 large carrots
- 2 whole medium onions
- Mayonnaise
- Salt and pepper



### TOP TIPS

Experiment, adding grated apple, sultanas and grated cheese.

Or why not add a tsp of curry powder and mango chutney to the mayo. Turning it into Coronation coleslaw.

## METHOD

1. Finely slice/shred the cabbage and add to a large bowl. Grate the carrots and add these with the cabbage. Then grate or finely slice/shred the onions and add this to the cabbage and carrots. **If you have one, a food processor helps with a grating.**
2. Add in your mayo, a little at a time using a spoon. Then using clean hands, mix together adding additional mayo until the vegetables are covered to how you like it. Add salt and pepper to taste.
3. Store in the fridge in an airtight container for up to 3 days.

Serving suggestion- serve with our Vegetable and Bean Wrap.