

Crunchy Rainbow Coleslaw



Gluten
Free

Serves 4

66p per
serving*

You'll need:

4 carrots (*peeled and finely grated*)
1 small onion (*peeled and finely sliced*)
1 small savoy cabbage
(*washed and finely shredded*)
3 heaped tablespoons of pickled red
cabbage
3 tablespoons of vegan mayo
1-2 teaspoons of dried herbs
(*dill or coriander work well*)



How to do it:

Prepare your vegetables as suggested above and pop them into a large bowl with your dried herbs.

Add in your mayo as well as a splash of your red cabbage pickling liquid from the jar (for a little bit of a tang) and give the ingredients a good mix.

You should notice that you have a creamy pale pink sauce to fully coat your crunchy veggies.

If you prefer your slaw a little looser, add a splash of water and mix in before sprinkling your crunchy creamy salad with more dill or coriander to serve.