

Coleslaw

Perfect, creamy, crunchy side salad

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INGREDIENTS

- about 500g white cabbage
- 2-3 medium carrots
- 1 small white onion

- 1tbsp mayonnaise
- 2tbsp greek yogurt/sour cream
- 1tsp salt
- ½tsp ground black pepper



DIRECTIONS

1. Start by washing the cabbage and removing any bad leaves from the top. I used a half of a small cabbage (500g).
2. Remove the hard part at the bottom and cut through to wherever it reaches to.
3. If you have a half of a cabbage, you want to half it one more time and then start slicing it very finely with a sharp knife. If the half is still big and it is hard for you to slice it finely, you can half it one more time to make it easier for you to slice.
4. Take a big bowl and add all of the cabbage into it. Work through the cabbage with your hands for a little so that it softens a little and starts to release juices. (See video) Do this only shortly as you want the cabbage to stay crunchy.
5. Peel and grate the carrots on a fine grater. If you don't like a lot of carrot in your coleslaw just use two.
6. Peel and finely dice the onion.
7. Add both the carrots and the onion to the bowl with the cabbage. Add the mayonnaise, greek yogurt and season with salt and pepper.
8. Mix the salad well so that it is covered with the dressing and the seasoning. Make a taste test and add more mayonnaise/greek yogurt or seasoning if you think it needs some more.
9. Enjoy freshly made.

TIP. If you want to prep the salad beforehand you can, just don't add the dressing in until serving.