

Zucchini Bread Recipes

Classic Coleslaw Recipe – Simple, Fresh & Quick

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Side Dish** Course

Ingredients

Main Ingredients

- [ ] 1/2 head green cabbage, finely shredded
- [ ] 2 medium carrots, grated
- [ ] 1/4 cup red onion, thinly sliced (optional)

Dressing

- [ ] 3/4 cup mayonnaise
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tbsp Dijon mustard
- [ ] 1 tsp sugar
- [ ] Salt and freshly ground black pepper to taste

Instructions

1. Gather all vegetables and gently pat the shredded cabbage dry with a kitchen towel.



2. In a large bowl, whisk together mayonnaise, apple cider vinegar, Dijon mustard, sugar, salt, and pepper until smooth.



3. Add the cabbage, carrots, and onion to the dressing; toss until every shred is lightly coated.



4. Cover and refrigerate for at least 15 minutes before serving; give a final toss and adjust seasoning if needed.



Nutrition per serving

210 kcal	2 g	12 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra tang, add a splash more vinegar just before serving.
- If you prefer a lighter version, replace half of the mayo with plain yogurt.
- This coleslaw keeps well for up to 2 days in the fridge; stir before each serving.