



JERNEJ KITCHEN

COLESLAW

Coleslaw is a simple cabbage dish made with shredded cabbage, carrots, and homemade mayo dressing. It is great for picnics and as a side for meat.

SERVES 4 PEOPLE
PREPARATION: 15 MINUTES

COLESLAW

1 egg
100 ml (1/2 cup) canola oil
3 tbsp white wine vinegar
1/2 tsp garlic powder
1 tsp dijon mustard
80 g (1/3 cup) greek yogurt
1/2 tsp salt
1/4 tsp ground black pepper
300 g (10.5 oz) carrots
700 g (1.5 pounds) cabbage
2 tbsp chopped parsley

DRESSING

First, make the salad dressing. In a blender (or using an immersion blender), mix the egg, oil, vinegar, garlic powder, dijon mustard, and Greek yogurt. Season with salt and pepper and blend into a smooth, luscious dressing.

COLESLAW

Shred the cabbage into very thin slices. The easiest way to do that is to use a mandoline slicer. Peel the carrots and shred them into thin, long slices using a sharp knife or a mandoline slicer. Add to a bowl. Pour the dressing over the vegetables and toss to combine. Add the chopped parsley and season with ground pepper. Toss to combine and serve or store in the fridge until needed.

TOOLS AND EQUIPEMENT Sponsored

blender or an immersion
blender
mandolin slicer (optional)
kitchen knife
cutting board
bowl