

Easy as Pie – 3 Ways Coleslaw



CREAMY SUMMER SLAW

Dressing:

1/3 cup mayonnaise
3 tbsp fresh lemon juice
1 tsp kosher salt
1 tsp black pepper
2/3 cup milk

Fillers:

1 cup snow peas (blanched)
2 Tbsp. spring onions
1 cup broccoli (blanched)
2 cups green cabbage (thinly sliced)

MUSTARDY COLESLAW

Dressing:

1/3 cup yellow mustard
1/3 cup apple cider vinegar
1 tbsp sugar
1 tablespoon hot sauce
1 tsp kosher salt
1 tsp pepper

Fillers:

2 cups green cabbage (finely shredded)
1 large carrot (peeled and grated)

MACARONI COLESLAW

Dressing:

1/2 tablespoon apple cider vinegar
1 and 1/2 cups mayonnaise
1 tbsp granulated sugar
1/2 tsp salt
1/4 tsp pepper
1/2 tsp garlic powder
1 tbsp fresh lemon juice

Fillers

2 cups cooked macaroni noodles
2 English cucumbers (cut into moons)
1 green bell pepper (finely chopped)
2 regular celery ribs (finely chopped)
1 red onion (finely chopped)
1 cup cabbage (finely chopped)

Instructions:

1. Prepare and sort all ingredients. Extract lemon juice using juicer.
2. Mix all dressing ingredients per recipe.
3. Add vegetable fillers with their respective dressings.
4. Mix each vegetable fillers and dressings thoroughly until all vegetables are coated in dressing.
5. Refrigerate for at least 2 hours before serving.