

Treasure Barrel

Simple Coleslaw Recipe – Fresh & Crunchy

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
- [ ] 3/4 cup mayonnaise
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tsp sugar
- [ ] 1 tsp salt
- [ ] 1/4 tsp black pepper

Instructions

1. In a large bowl, combine the shredded cabbage, grated carrots, and sliced red onion; toss gently.
2. In a separate smaller bowl, whisk together mayonnaise, apple cider vinegar, sugar, salt, and pepper until smooth.
3. Pour the dressing over the vegetables and fold carefully, ensuring every strand is lightly coated.
4. Cover the bowl and let the coleslaw rest in the refrigerator for at least 30 minutes before serving.
5. Give the slaw a quick stir, taste, and adjust seasoning if needed; serve chilled.

Nutrition per serving

210 kcal	3 g	12 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the slaw looks watery after resting, drain a little excess liquid before serving.
- Add a pinch of celery seed for an extra layer of flavor.
- For a spicy kick, stir in a dash of hot sauce or a sprinkle of cayenne.