

LET'S GET MAKING

Coleslaw



YOU WILL NEED

¼ White Cabbage
¼ Red Cabbage
½ Carrot
½ White Onion
Mayonnaise
Salad Cream
Dijon Mustard
(optional)
Sultanas (Optional)

You can add Dijon Mustard,
Chopped Dried Apricots,
Pineapple, Chopped Apple, or
Sultanas for extra flavour

Allergen Awareness
MUSTARD
EGG

- 1 Remove the outer leaf of the cabbages and using a sharp knife, thinly slice them both
- 2 Put the shredded cabbage into a bowl
- 3 Remove the top and bottom, peel and thinly slice the onion into the bowl
- 4 Peel and grate the carrot into the bowl
- 5 Add Mayonnaise to the consistency you like
- 6 Add a small amount of Salad cream, this is for extra flavour
- 7 If you like mustard, add a small amount, ½ tspn
- 8 Add a few Sultanas if you want to add a bit of sweetness to your coleslaw
- 9 Mix it all together to create a creamy mixture

The mixture should be light and creamy

Safety tip Make sure an adult helps you when using the knife