
Refreshing Summer Slaw

Description

Coleslaw with Carrot, Raisins, Strawberries & Mint

Coleslaw is Chef Alyssa's favorite way to eat cabbage. And it goes with so many dishes, especially summertime potlucks and BBQs.

Total time: 20 min Yield: 4 servings

Ingredients

6 cup cabbage (shredded, about 1 medium cabbage)
1/2 cup carrot (sliced thin)
1/4 cup green onions (sliced thin)
1/2 cup raisins
1/4 cup mint (sliced thin)
1/2 cup mayonnaise or vegan mayonnaise
1/4 cup greek yogurt (lemon, vanilla or plain)
lemon zest
salt (to taste)
pepper (to taste)
1 Tbsp fresh lemon juice
1/2 cup strawberries (sliced)

Prep Time: 20 min Cooking Time: 0 minutes Total Time: 20 min

Instructions

Combine the cabbage, carrot, green onions, raisins and mint in a large bowl. For the dressing, separately whisk together the mayonnaise, Greek yogurt, lemon zest, salt, pepper, lemon juice and add to the slaw. Stir to combine. Lightly toss in the strawberries. Chill until ready to serve.

Recipe brought to you by:

Chef Alyssa Moreau