

05. RED CABBAGE, APPLE AND CRAISIN COLESLAW



Prep time: 15 minutes Serves: 6-8

INGREDIENTS

400g red cabbage, finely shredded
2 green spring onions, thinly sliced
1 red apple, sliced thinly
1/4 cup craisins

MUSTARD DRESSING

1 cup S&W Real Whole Egg Mayonnaise
1 tablespoon Dijon mustard
1 tablespoon honey
2 teaspoons red wine vinegar

INSTRUCTIONS

1. Whisk ingredients for dressing in a large bowl.
2. Add remaining ingredients and toss to combine.

TIPS

- If you can't find craisins (dried cranberries), you can use sultanas or currants.
- This goes well with bbq ribs or grilled sausages.
- This coleslaw is perfect to take to a bbq or gathering, and you can make it the day before.
- Use wholegrain mustard if you prefer it to Dijon.



Check for other great S&W Real Whole Egg Mayonnaise recipes at www.swmayonnaise.com.au