

Easy Homemade Coleslaw

Prep time: 10-15 mins | Cook time: 0

Servings: 10+ | Yields: 10 cups

INGREDIENTS

1 medium purple or green cabbage
(about 2 pounds), outer leaves removed
3 medium carrots, peeled and shredded
½ cup loosely packed fresh parsley leaves,
coarsely chopped
1 cup prepared coleslaw dressing
or homemade

METHOD

1. Quarter the cabbage through the core, and then cut out the core. Cut each quarter crosswise in half and finely shred with a knife. Place the shredded cabbage in a very large bowl (you will have 6 to 8 cups).
2. Add the shredded carrot and parsley to the cabbage and toss to mix.
3. Mix in store bought or homemade coleslaw dressing. Let sit for a while in the fridge before serving to improve the flavour.

