

Colorful Cole Slaw

Ingredients

- 1 large Napa cabbage (you can use standard green cabbage too but the napa is really good)
- 2 medium carrots peeled and hand shredded (use the peeler and just go nuts on the carrots, trust me the texture is infinitely better than pre shredded carrots)
- 1 small purple cabbage
- 2 green onions
- 1 cup mayonnaise
- 1 tablespoons rice wine vinegar
- 1 teaspoon sugar
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon lemon juice
- 1 teaspoon celery seeds

Preparation

- Take the cabbage and cut out the core then finely shred the purple and Napa cabbage. Cut this as finely as possible.
- Then cut up the green onions as finely as possible and mix with the cabbage and peeled/shredded carrots.
- In a separate bowl whisk the mayonnaise, lemon juice, rice wine vinegar, sugar, salt, celery seeds, and pepper together.
- Pour half of the dressing onto the slaw and mix it very well. If it seems a little dry add the rest.
- Then serve immediately or refrigerate.