

Coleslaw



A warm weather salad for sure...creamy, tangy, crunchy and slightly sweet - what more could you ask for?

Ingredients

1 small fennel, thinly sliced

handful of dill and/or mint, picked and chopped

1/4 savoy cabbage, shredded

1 carrot, grated

1 apple, grated

1/4 onion, grated

2 tbsp apple cider vinegar

1/2 cup buttermilk

1/2 cup mayonnaise

1 tbsp chives, chopped

1 tsp salt

Method:

1. To make the dressing, whisk buttermilk, mayonnaise, apple cider vinegar, chives, salt, and pepper. Add grated onion and apple to the dressing and let sit for 5 minutes.
2. In a large bowl, combine the fennel, cabbage, carrot and mint. Add the buttermilk dressing and toss. Serve with a steak, a schnitzel or even on a great burger!