Crunchy Red Cabbage Coleslaw

Ingredients

4 cups shredded red cabbage

1 large carrot, grated

1/2 red onion, thinly sliced

1/4 cup chopped fresh parsley or cilantro (optional, for garnish)

1/4 cup mayonnaise

2 tablespoons apple cider vinegar

1 tablespoon honey or maple syrup

1 teaspoon Dijon mustard

Salt and pepper to taste

1. In a large bowl, combine the shredded red cabbage, grated carrot, and sliced red onion.
2. In a separate small bowl, whisk together the mayonnaise, apple cider vinegar, honey or maple syrup, Dijon mustard, salt, and pepper until well combined.
3. Pour the dressing over the cabbage mixture and toss until everything is evenly coated.
4. Cover the bowl with plastic wrap or a lid and refrigerate for at least 30 minutes to allow the flavours to meld together.
5. Before serving, give the coleslaw a final toss and adjust the seasoning if needed with more salt and pepper.
6. Garnish with chopped fresh parsley or cilantro, if desired.
7. Serve chilled as a side dish or topping for sandwiches, tacos, or burgers.