

Plate Dream

Simple Coleslaw Recipe – Easy Fresh Side

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Main Ingredients

- [ ] 1/2 head green cabbage, finely shredded
- [ ] 1/4 head red cabbage, finely shredded
- [ ] 2 carrots, peeled and grated
- [ ] 1/4 cup apple cider vinegar
- [ ] 2 tbsp honey
- [ ] 3 tbsp olive oil
- [ ] 1 tsp salt
- [ ] 1/2 tsp freshly ground black pepper

Optional Add-ins

- [ ] 1 tbsp toasted sesame seeds
- [ ] 2 tbsp finely chopped fresh parsley

Instructions

1. Wash the cabbages, pat them dry, then shred both green and red cabbage using a mandoline or sharp knife; place in a large bowl.
2. Grate the carrots and add them to the bowl, mixing gently to blend colors.
3. In a small jug, whisk together apple cider vinegar, honey, olive oil, salt, and pepper until the honey dissolves and the dressing emulsifies.
4. Pour the dressing over the shredded vegetables, tossing just until each strand is lightly coated; let it rest for 10 minutes.
5. If using, sprinkle toasted sesame seeds and fresh parsley just before serving for a subtle nutty finish.

Nutrition per serving

120 kcal	2 g	12 g	7 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a milder tang, reduce the vinegar to 2 tbsp and add a splash of lemon juice.
- For extra crunch, add a handful of thinly sliced radish just before serving.
- Taste and adjust salt after the rest period; the cabbage may draw out more flavor.