

Cabbage and Carrot Slaw

Equipment needed

- Large mixing bowl
- Small mixing bowl
- Chopping board and mat
- Knives
- Grater
- Measuring cups
- Measuring spoons
- Serving bowls
- Tongs

Ingredients

Slaw

- ½ cabbage
- 2 carrots
- 1 stalk celery
- 2 spring onions
(use green tops too)

Dressing

- ½ cup mayonnaise
- 2 tsp lemon juice
- ½ tsp mustard
- Pinch of salt
- Freshly ground pepper

What to do

Salad

- Wash the cabbage and slice very finely.
- Wash and scrub the carrots and grate.
- Wash the celery and slice very finely.
- Wash the spring onions and slice very finely. Use white part and green tops.
- Combine in large mixing bowl.

Dressing

- Place the mayonnaise, lemon juice, mustard, salt and pepper into small bowl.
- Whisk to combine, adding more seasoning if needed.

Assembly

- Mix the slaw ingredients in large mixing bowl.
- Add half of the dressing and mix well.
- Add more dressing if needed, (the amount of dressing needed depends on the size of the cabbage and personal taste), serve.