

# 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!