

# THE GREAT AUSSIE COLESLAW

Coleslaw is one of those good old Aussie favourites. It goes well with a couple of snags and a side of potato salad. This one is brimming with all your local fresh produce and sliced up in a flash with the Kleva Safety Slicer™.



Serves:  
4-8

Prep: 10min  
Cook: 0min

Dial: 1

Varied

## Ingredients

- ¼ green cabbage, outer leaves removed
- ¼ purple cabbage, outer leaves removed
- 2 medium carrots, peeled and ends cut off
- 2 spring onions, ends cut off
- ½ pink lady apple, stalk removed
- ½ cup loosely packed fresh parsley leaves, coarsely chopped
- 1 cup whole egg mayonnaise
- 2 Tbsp apple cider vinegar
- 2 Tbsp dijon mustard
- ¼ tsp fine sea salt
- ¼ tsp fresh ground black pepper

### Top with

- Handful basil leaves
- Handful parsley leaves
- Handful mint leaves

## Method

1. Cut out the core of the 2, ¼ cabbages. Slice with green button ON and red button OFF
2. Cut the carrots in half and place upright (vertical to the blades) in your Kleva Safety Slicer™ holder with both red and green buttons in the ON position and dial on 2
3. Cut the apple in quarters and then cut out core. Place apple upright with one cut side facing the blades. Slice with both green and red buttons in the OFF position
4. Cut green onions in half and place in your Kleva Safety Slicer™ upright. Slice with green button ON and red button OFF
5. Place parsley in your Kleva Safety Slicer™ and slice with green button ON and red button OFF
6. Place all fruit and vegetables in a large bowl and toss to mix.
7. In a separate bowl, stir the mayonnaise, vinegar, mustard, salt, and pepper together. Taste for acidity and seasoning then adjust as desired. Pour the dressing over the fruit and vegetable mix then combine.
8. Serve topped with basil, parsley and mint leaves.

