

Choco Fever Dream

Coleslaw: Simple Easy Snack Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Side Dish** Course

Ingredients

Main Ingredients

- [ ] 4 cups green cabbage, thinly shredded
- [ ] 1 cup carrots, grated
- [ ] 1/4 cup red onion, thinly sliced (optional)
- [ ] 1/2 cup mayonnaise
- [ ] 2 tbsp apple cider vinegar
- [ ] 1 tbsp honey
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper

Instructions

1. Gather all vegetables and give them a quick rinse; pat dry. I remember standing at the sink, feeling the cool cabbage leaves slip through my fingers.
2. In a large bowl, combine the shredded cabbage, grated carrots, and sliced red onion. Toss gently to mix.
3. In a separate small bowl, whisk together mayonnaise, apple cider vinegar, honey, salt, and pepper until smooth.
4. Pour the dressing over the vegetables and fold until everything is lightly coated. Let it sit for 5 minutes; this is where the flavors start to meld.
5. Taste and adjust seasoning if needed, then serve chilled. If you like, sprinkle a pinch of celery seed for extra aroma.

Nutrition per serving

150 kcal	2 g	15 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra brightness, add a splash of lemon juice just before serving.
- If the coleslaw feels too thick, loosen it with a tiny drizzle of milk or extra vinegar.
- A quick rinse of the shredded cabbage under cold water helps retain crunch.