

# Simple Coleslaw



**Yield:** 4 servings

**Prep Time:** 15 minutes

**Chill Time:** 20 minutes

**Total Time:** 35 minutes

## Ingredients

- 1/2 medium head green cabbage, finely shredded (about 6 cups)
- 1 cup carrots, shredded
- 1/2 cup mayonnaise
- 1 tablespoon apple cider vinegar
- 1 tablespoon sugar
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

## Instructions

1. Add the shredded cabbage and carrots to a large bowl and toss to combine.
2. In a separate small bowl, whisk together the mayonnaise, apple cider vinegar, sugar, salt, and black pepper until smooth.
3. Pour the dressing over the cabbage mixture and toss until evenly coated.
4. Cover and refrigerate for at least 20 to 30 minutes before serving.
5. Toss again before serving and adjust seasoning if needed.

## Notes

- Letting the coleslaw rest helps the flavors come together while keeping a slight crunch.
- Adjust the sugar or vinegar slightly to match your taste preference.
- For a lighter version, reduce the mayonnaise and increase the vinegar slightly.

## Nutrition

### Estimated per serving:

Calories: 180

Protein: 2g

Carbohydrates: 10g

Fat: 15g

Fiber: 2g

Sugar: 7g