



Coleslaw

Ingredients (Serves 2-4)

- ¼ white cabbage
- 1 medium apple
- 1 carrot
- 2 x 15ml spoons of low-fat mayonnaise

Equipment

Colander, chopping board, sharp knife, kitchen scissors (optional), vegetable peeler, grater, mixing bowl, measuring spoons and mixing spoon.

Method

- 1. Shred the cabbage into thin strips. You could use kitchen scissors!
- 2. Top and tail the carrot, then peel and grate.
- 3. Core and grate the apple.
- 4. Place the cabbage, grated carrot and apple in the mixing.
- 5. Bowl and add the low-fat mayonnaise.
- 6. Mix all the ingredients together.

Handy hints

- Wash the fruit and vegetables before use.
- Instead of using only low-fat mayonnaise try low-fat mayonnaise mixed with low-fat plain yogurt.
- Try adding other vegetables such as spring onion or celery.

