

# VEGAN COLESLAW RECIPE

Most coleslaw recipes call for mayo, yogurt or sour cream. There are vegan/dairy free/egg free versions of those ingredients but this is a great alternative to creamy dressings.

## Ingredients for the slaw:

- 1/2 medium head of purple cabbage, shredded
- 1/2 medium head of green cabbage, shredded
- 2 heaping cups shredded carrots
- 1/2 cup green onion (green part only - optional)

## Ingredients for the dressing:

- 3 tablespoons extra virgin olive oil
- 2 tablespoons apple cider vinegar
- 1 to 2 tablespoons pure maple syrup
- 1 clove garlic, finely minced
- ¼ teaspoon cayenne pepper
- ½ teaspoon salt
- ½ teaspoon black pepper



## Directions:

1. Add all of the ingredients for the slaw to a big bowl.
2. Mix together all of the dressing ingredients.
3. Pour over the slaw and toss lightly to combine. Taste and adjust seasoning accordingly.
4. Refrigerate at least one hour before serving, can be prepped in advance and served the next day.

This coleslaw is great on top of pulled pork sandwiches or as a side to any summer dish.  
Great for potlucks and barbecues!