

# Ina Garten Vegetable Coleslaw



**Serves 8 - 10**

**Prep 15 mins**

**No cook**

**Easy**

## **Ingredients**

1/2 small head white cabbage

1/2 small head red cabbage

5 kale leaves, ribs removed (optional)

5 carrots

350ml good mayonnaise

15ml Dijon mustard

1 tbsp caster sugar

2 tbsp cider vinegar

1 tsp celery seeds

1 tsp celery salt

1/4 tsp salt

1/4 tsp freshly ground black pepper

1. Fit a food processor with a thin slicing blade. Cut the cabbages into small wedges and place horizontally into the feed tube. Process in batches.
2. Next, fit the food processor with the grating blade of your choice. Cut the carrots in half and place in the feed tube so they are lying on their sides. Process in batches and mix in a bowl with the grated cabbages. If using, pile the kale up on a cutting board, thinly slice the leaves crosswise, and add to the bowl.
3. In a medium bowl, whisk together the mayonnaise, mustard, sugar, vinegar, celery seeds, celery salt, salt, and pepper. Pour enough of the dressing over the grated vegetables to moisten them. Serve cold or at room temperature.