



## SIMPLE SLAW WITH CIDER VINAIGRETTE

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This crunchy slaw with its tangy apple cider vinaigrette dressing really works well with BBQ. The fresh and acidic tang really cuts through the sticky sweetness of our BBQ sauce, which really means you can eat more. Enjoy!

### Ingredients

- 1 cup shredded white cabbage
- 1 cup shredded red cabbage
- 1 cup grated carrot
- 2 shallots, sliced thinly
- ½ red onion, sliced
- olive oil
- 2 tbsp seeded mustard
- 4 tbsp apple cider vinegar

### Method

For the vinaigrette, whisk seeded mustard and apple cider vinegar till combined then slowly whisk in oil (you can use canola oil) approx. 1/3 cup until combined. Toss veg in a bowl, use enough vinaigrette to evenly coat and serve.



Serving suggestion.

Great with any BBQ,  
try with pulled pork and  
grilled corn cobs

