

## Crunchy Coleslaw

<p><b>Equipment:</b></p> <p>Sharp knife Chopping board Grater Large mixing bowl Measuring spoons Lemon juicer Whisk Scales</p>	<p><b>Ingredients:</b></p> <p><u>Salad</u></p> <p>¼ green cabbage, shredded ¼ red cabbage, shredded 1 large carrot, coarsely grated 4 radishes, very thinly sliced 1 large handful of fresh parsley, chopped 30g raisins Black pepper</p> <p><u>Dressing</u></p> <p>3 tablespoons olive oil Juice of 1 lemon 1 teaspoon Dijon mustard salt to taste <i>* Classes without allergies may like to add 2-3 tablespoons of mayonnaise or yoghurt to the dressing</i></p>
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### What to do:

- Wash and dry the vegetables.
- Prepare ingredients according to the list above, using a sharp knife or grater to shred the cabbage, radishes and carrot.
- Combine all salad ingredients in a bowl and mix well.
- Measure the dressing ingredients and mix together in another bowl, adding salt and pepper to taste.
- Pour the dressing over the coleslaw ingredients, tossing well to combine.
- Divide the coleslaw between 3 medium serving bowls (one for each table).
- You will need to provide tongs for serving.