



Green Spicy Coleslaw

SERVES: 6

INGREDIENTS:

- ¼ cabbage, finely sliced
- 2 unpeeled apples, cored and julienned
- 1 green capsicum, finely sliced
- 1 small handful of mint, roughly chopped
- 1 small handful of coriander, roughly chopped
- 1 small handful of parsley, roughly chopped
- 1 small handful of fresh mint, coriander or parsley, to garnish

For the dressing:

- 1 long green chilli, deseeded and finely sliced
- ½ lime, juiced
- 1 tbsp rice vinegar
- 3 tbsp fish sauce
- 2 tbsp brown sugar



METHOD:

1. Prepare all of the ingredients based on the instructions in the ingredients list
2. For the dressing, add all of the dressing ingredients to the small bowl and mix with a fork to combine
3. Mix the cabbage, apple, capsicum, mint, coriander and parsley together in a large bowl
4. When ready to serve, mix the dressing through the coleslaw ingredients
5. Dish out onto the serving platter and garnish with fresh mint, coriander or parsley