## Apple Carrot Cabbage Coleslaw

6 cups shredded cabbage, red/green or combination

4 medium carrots, peeled and grated

2 medium apples (gala, Fuji type) sliced to thin strips

½ cup roughly chopped flat leaf parsley (optional)

Kosher salt to taste

Black pepper to taste

## Vinaigrette:

½ cup extra virgin olive oil
½ tbls. red wine vinegar
½ tbls. apple cider vinegar

## Instructions:

Combine in large bowl cabbage, carrots, apples and parsley if using.

In a small jar or container with tight lid, combine Vinaigrette ingredients. Using a whisk or hand blender mix well.

Add dressing to coleslaw and toss to coat. Add salt and pepper to taste.

Makes 4 - 6 servings

Source: Growing a Greener World

