

Rainbow Appleslaw

Season: Any

Type: Side Dish

Difficulty: Easy

Serves: 20 or 30-40 small tastes

Fresh from the garden: Purple cabbage, spring onion

Equipment:	Ingredients:
<ul style="list-style-type: none"> • Sharp knife & chopping board • Large mixing bowl • Serving Bowls (one per table) • Graters 	<ul style="list-style-type: none"> • 1/2 Large purple cabbage (or 1 small) • 2-3 Apples (green or red) • 4 Large carrots • 2 spring onions • 1 cup of whole egg mayonnaise • 1/4 cup EVOO • Juice and zest of one lemon • 1 tablespoon honey • 1 teaspoon of salt and 1 teaspoon of pepper

What to do:

- Wash the vegetables and apples thoroughly. Leave skins on.
- Finely slice the cabbage (1-2 mm thick slices)
- Grate the carrots
- Finely slice the spring onions
- Juice and zest the lemon
- Grate the apples and place in the large mixing bowl, then pour over the lemon juice and zest. Add the other vegetables and give a quick stir.
- Add the mayonnaise, EVOO, honey, salt and pepper and stir well to combine, then keep in the fridge until ready to serve.

Notes

You can vary the ingredients to suit what is available, including different apples, and adding things like radish or a little lettuce at the end.