

Easy Creamy Coleslaw Recipe with Sour Cream and Mayo

So Creamy Coleslaw with Mayo and Sour Cream



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 1 package (16 ounces) tri-color coleslaw mix (about 4 cups)
- 3/4 cup mayonnaise
- 1/3 cup sour cream
- 2 tablespoons sugar
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon ground mustard

DIRECTIONS

- 1. Mix the Base::** In a large mixing bowl, add the 16 oz tri-color coleslaw mix.
- 2. Make the Dressing::** In a separate small bowl, whisk together the mayonnaise, sour cream, sugar, seasoned salt, and ground mustard until smooth and creamy.
- 3. Combine::** Pour the dressing over the coleslaw mix. Gently toss to coat all the veggies evenly.
- 4. Chill::** Cover and refrigerate for at least 30 minutes before serving to let the flavors meld. Stir again just before serving for best texture and flavor.

TIPS FOR SUCCESS

Don't skip the chill time -this step is key for the slaw to absorb the dressing and soften slightly.

Use a pre-shredded mix to save time, or make your own with green cabbage, purple cabbage, and carrots.

Make it ahead : This coleslaw stays great for up to 3 days in the fridge.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-creamy-coleslaw-recipe-with-sour-cream-and-mayo/>