

Refreshing Apple Cranberry Coleslaw: A Sweet & Tangy Twist

To make this vibrant Apple Cranberry Coleslaw, you'll need:



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10 min

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INGREDIENTS

For the Creamy Dressing: 1/2 cup mayonnaise 1/4 cup sour cream or plain Greek yogurt 2 tablespoons apple cider vinegar 1 tablespoon granulated sugar (or to taste) 1/2 teaspoon Dijon mustard 1/4 teaspoon salt 1/8 teaspoon black pepper:

DIRECTIONS

1. Steps for the : Recipes
2. Prepare : Vegetables and Fruit:
3. In a large mixing bowl, combine the coleslaw mix, diced green apple, dried cranberries, and chopped red onion (if using). Add the fresh parsley if you're using it.
4. Make the : Creamy Dressing:
5. In a separate medium bowl, whisk together the mayonnaise, sour cream (or Greek yogurt), apple cider vinegar, granulated sugar, Dijon mustard, salt, and black pepper until completely smooth and well combined. Taste and adjust seasonings if necessary - you might want a bit more sugar or a pinch more salt.
6. Combine & : Toss:
7. Pour the prepared creamy dressing over the coleslaw mixture in the large bowl. Toss everything gently but thoroughly, ensuring all the cabbage, apples, and cranberries are coated evenly with the dressing.
8. Cover the bowl with plastic wrap and refrigerate for at least 30 minutes before serving. This allows the flavors to meld and the cabbage to slightly soften. For best results, chill for at least 1 hour.
9. Give the coleslaw another quick stir before serving.

SWAPS & NOTES

Coleslaw Mix: A pre-shredded mix makes this recipe super quick.

If you prefer, you can shred your own cabbage (about 6-7 cups)

and grate 1 large carrot.

Apple: Granny Smith apples are great for their tartness, which balances the sweetness of the cranberries and dressing.
Fuji, Gala, or Honeycrisp would also work if you prefer a sweeter

apple.

TIPS FOR SUCCESS

Chill Time is Key: Don't skip the chilling step!

It's crucial for the flavors to fully develop and for the dressing to properly coat and soften the cabbage slightly.

Don't Overdress: Start with the recommended amount of dressing.

You can always add a little more if you feel it needs it, but it's hard to take away!

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Original recipe: <https://chefmaniac.com/refreshing-apple-cranberry-coleslaw-a-sweet-tangy-twist/>