

Irish Coleslaw: A Creamy and Tangy Twist on a Classic

light and tangy chicken salad with no mayo



TIME
30 min

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INGREDIENTS

1 (16 oz) bag coleslaw mix (shredded cabbage and carrots)
1/2 red onion, very thinly sliced
For the dressing:
1 cup mayonnaise
1/4 cup white vinegar
2 tablespoons granulated sugar
1 tablespoon Dijon mustard
Salt and freshly ground black pepper to taste
Fresh parsley, chopped (for garnish)

DIRECTIONS

- 1.** Prep the : Vegetables: In a large bowl, combine the coleslaw mix and the very thinly sliced red onion.
- 2.** Make the : Dressing: In a separate medium bowl, whisk together the mayonnaise, white vinegar, granulated sugar, and Dijon mustard until the mixture is smooth and creamy. Season with a generous pinch of salt and black pepper to taste.
- 3.** Combine and : Toss: Pour the dressing over the vegetables in the large bowl. Toss everything together until all the cabbage and carrots are evenly coated.
- 4.** Chill: Cover the bowl with plastic wrap and refrigerate for at least 30 minutes. This allows the flavors to meld together and the cabbage to soften slightly, giving you the perfect texture.
- 5.** Serve: Give the coleslaw a final toss just before serving. Garnish with fresh chopped parsley if desired.

SWAPS & NOTES

Coleslaw Mix: A pre-shredded bag of coleslaw mix is a great shortcut.

You can also shred your own cabbage and carrots if you prefer.

A mix of green and red cabbage adds a beautiful color.

Mayonnaise: I love a good mayonnaise for its creamy texture, but you can use a lighter mayo or even plain Greek yogurt for a healthier dressing.

TIPS FOR SUCCESS

Thinly Sliced Onion: Slicing the red onion as thinly as possible is key.

This ensures you get a nice onion flavor without a big, overwhelming bite.

Chill Time: Don't skip the chilling step!

It's what makes this coleslaw so good.

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