

KOHLRABI & CARROT SLAW WITH CAESAR DRESSING

Creamy Caesar dressing adds a garlicky kick to this crunchy slaw, making it the perfect small bite or side dish.



Ingredients

- 1 large Head of Kohlrabi
- ½ head of red cabbage
- 2 carrots
- 1 red onion
- 120g [Blenders Caesar Dressing](#)
- 10g chopped parsley

Allergens

Contains Eggs, Milk, Mustard

Method

1. Finley slice the Kohlrabi, red cabbage and red onion, and place in a bowl.
2. Peel and grate the carrots and add to the other vegetables and combine together.
3. Add the [Blenders Caesar dressing](#), and fold into the mix. Cover and place in the refrigerator for 15 minutes.
4. Finally, add the chopped parsley and serve.