

# Colorful Coleslaw

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## Servings: 10

*1/2 head green cabbage,  
thinly sliced  
1/2 head red cabbage,  
thinly sliced  
3 mini sweet peppers (any  
color), thinly sliced  
2 carrots, shredded  
1/2 cup mayonnaise  
1/2 cup whole milk  
1 tablespoon sugar  
1 teaspoon white vinegar  
Kosher salt  
few dashes hot sauce  
2 cups fresh cilantro*

In a large bowl, combine the green cabbage, red cabbage, sweet peppers and carrots.

In a separate bowl, mix the mayonnaise, milk, sugar, vinegar, 1/2 teaspoon of salt and the hot sauce. Pour over the cabbage. Toss to combine. Add the cilantro at the end.

Cover and refrigerate for two hours.

Taste. Season again generously.

Serve.

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Per Serving (excluding unknown items): 99 Calories; 10g Fat (83.0% calories from fat); 1g Protein; 4g Carbohydrate; 1g Dietary Fiber; 6mg Cholesterol; 76mg Sodium. Exchanges: 1/2 Vegetable; 0 Non-Fat Milk; 1 Fat; 0 Other Carbohydrates.