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# Confetti Slaw

*Summer Cookout Cookbook*

*Food Network Magazine - June 2021*

**1/2 cup white wine vinegar**

**2/3 cup olive oil**

**1 tablespoon Kosher salt**

**2 tablespoons sugar**

**1/4 head shredded red cabbage**

**1/4 head shredded green cabbage**

**3 shredded carrots**

**2 thinly sliced bell peppers**

**1/2 cup chopped parsley**

In a bowl, whisk together the vinegar, olive oil, Kosher salt and sugar.

In a bowl, place the shredded cabbage, shredded carrots, bell peppers and parsley.

Toss the cabbage mixture with the dressing.

## Salads

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*Per Serving (excluding unknown items): 1532 Calories; 144g Fat (81.4% calories from fat); 5g Protein; 69g Carbohydrate; 11g Dietary Fiber; 0mg Cholesterol; 5729mg Sodium. Exchanges: 6 1/2 Vegetable; 28 1/2 Fat; 2 Other Carbohydrates.*