Creamy Coleslaw

American

A classic-tasting coleslaw made lighter by blending Greek yogurt with a small amount of mayo. Creamy, tangy, and balanced without being heavy.

Ingredients:

Slaw:

* 4 cups coleslaw mix (cabbage and carrots) (pre-shredded)

Dressing:

* 1/4 cup plain Greek yogurt (full-fat or low-f…)
* 1 1/2 tablespoons mayonnaise (measured)
* 1 tablespoon apple cider vinegar or lemon juice
* salt (to taste)
* black pepper (to taste)
* 1/2 teaspoon sugar or honey (optional, for cla…)



Instructions:

1. In a large bowl, whisk together the Greek yogurt, mayonnaise, vinegar (or lemon juice), salt, pepper, and optional sugar or honey until smooth.

2. Add the coleslaw mix to the bowl and toss until evenly coated.

3. Taste and adjust seasoning if needed.

4. For best flavor, refrigerate 15–30 minutes before serving.

Servings: 4 | Serving size: 1 cup | Calories: 70 | Protein: 3g