



Coleslaw rarely missed in our family's food basket during our trips to Maasai Land. I present it to you but with delicious twists & sophisticated flavors.

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### Ingredients

White Cabbage

Mango

Green apple

Carrots

1 tablespoon of dijon mustard

Salad dressing

Red Onion

## Method

Begin with your apples. Slice them really thin so that they are not too large and hard. Also slice your mango into small thin pieces and put them into a bowl or a dish.

Thinly slice your onions. You can also dice them but just make sure that they are thin/small. After that, soak them in some hot water mixed with salt or in some vinegar. This gets rid of the strong onion flavor. Finely chop your cabbage and add them to your container

Add them to your container along with all the other ingredients. Add your tablespoon of dijon mustard and salad dressing as much as you like to have it as per your preferences. I usually like mine creamy so I drench my coleslaw in salad dressing :).



SERVE WITH: anything that will make you happy 😊.

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This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/gourmet-coleslaw/>