

Dill Cabbage Salad

Recipe By *Nechama Norman*



Cooking and Prep:  1
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Serves:  10

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Purim

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Whisk by Ami

Magazine

Do you serve slaw on your seudah table? Here's my version with a little more flavor and a little more crunch.

Ingredients (7)

Main ingredients

- 1 (14-ounce) bag shredded coleslaw mix
- 2 teaspoons dried dill weed
- 1/2 cup Gefen Mayonnaise
- 1/3 cup sugar

1/4 cup water

3 tablespoons vinegar (use gluten-free if needed)

1/2 cup slivered almonds, toasted

Start Cooking

Prepare the Salad

1. In a large bowl, combine coleslaw mix, dill, mayonnaise, sugar, water, and vinegar. Mix until completely combined.
2. Allow to marinate for at least one hour. Sprinkle with almonds before serving.