



# Vinagrette Coleslaw

## INGREDIENTS

1-1/2 cups shredded cabbage  
2 tablespoons chopped sweet red pepper  
1 tablespoon minced fresh parsley  
1 tablespoon chopped green onion  
3 tablespoons cider vinegar  
1 tablespoon water  
1-1/2 teaspoons sugar  
1 teaspoon Dijon mustard  
1 teaspoon olive oil  
1/4 teaspoon dried basil  
1/4 teaspoon coarsely ground pepper  
1/8 teaspoon garlic salt

## DIRECTIONS

1. In a small bowl, combine the cabbage, red pepper, parsley and onion. In another bowl, combine the remaining ingredients; pour over cabbage mixture and toss to coat. .
2. Cover and refrigerate until chilled. Toss before serving. Serve with a slotted spoon