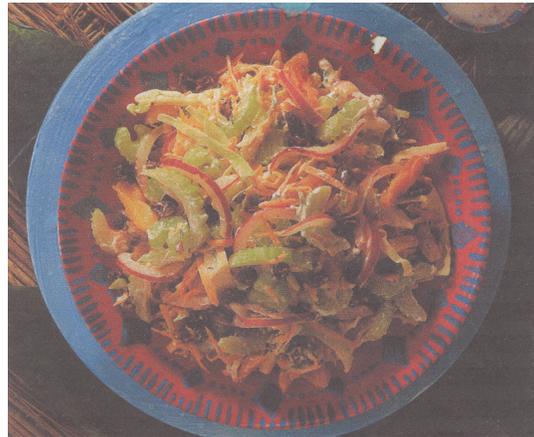


Carrot, raisin and apricot coleslaw

Ingredients (serves 6)

350 g white cabbage
225g carrots
1 red onion, finely sliced
3 celery sticks, sliced
175 raisins
75 dried apricots, diced
120ml mayonnaise
250 natural yoghurt
1 tablespoon of dried mixed herbs
Salt and ground black pepper



Method

Finely shred the cabbage and coarsely grate the carrots. Place both in a large mixing bowl

Add onion, celery, raisins and apricots to the cabbage and carrots and mix well.

In a small bowl mix together the mayonnaise and yoghurt, then stir in the dried mixed herbs, Season with salt and pepper to taste. Cover and chill before serving.