



# THE ingles TABLE

with Jasmin Queen  
Cole Slaw

## Shopping List

- 14 oz Bag of Preshredded Cole Slaw
- ½ cup chopped Bell Peppers (I use red, yellow, and green)
- ½ cup chopped Red Onion
- 1 tsp. salt
- ¼ cup Vegetable Oil
- 1 tsp. Dry Mustard
- 1 tsp. Celery Seed
- ¼ tsp. Ground Black Pepper
- ½ cup White Wine Vinegar
- 1 tsp. Dijon Mustard

## Cooking Instructions

1. Combine the preshredded cole slaw mix with the bell peppers and red onion.
2. Mix the salt, oil, dry mustard, celery seed, black pepper, vinegar and Dijon mustard in a bowl to make the dressing.
3. Combine slaw and dressing.



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