Coleslaw with Yoghurt Dressing

Season: All year
Type: salad
Difficulty: Easy
Recipe Source: adapted from Two Healthy Kitchens

Fresh from the garden: sugar loaf cabbage, celery, carrot, golden beetroot, parsley

Makes: serves 8 or 20 tastes

### Equipment:
- Cup measure
- Tablespoon
- Teaspoon
- Knives
- Chopping board
- Herb chopper
- Vege peeler
- Grater
- Serving bowl
- spoon

### Ingredients
- 1 cup plain Greek yogurt
- 6 tablespoons cider vinegar
- 3 tablespoons sugar
- 1 teaspoon salt
- black pepper
- 1 sugarloaf cabbage, shredded finely
- 6 carrots, peeled and grated
- 2 celery stalks cut finely
- 1 golden beetroot, peeled and grated
- 1 small bunch parsley, chopped

### What to do:

- In a small bowl, combine Greek yogurt, vinegar, sugar, salt, and pepper and whisk until smooth and thoroughly combined.
- Place all the prepared vegetables in a large bowl and pour Greek yogurt dressing mixture over top.
- Stir to coat thoroughly.