

# Italian Vinaigrette Cole Slaw

By Jana Verhaeghe

The word “cole slaw” comes from the Dutch koolsla, which means cabbage salad.

## Ingredients:

½ head red cabbage  
½ head green cabbage  
½ cup olive oil  
1 cup white wine vinegar or plain white vinegar  
5 tbsp. Sesame seeds (optional)  
2 tbsp. oregano  
1 tbsp. rosemary  
2 tbsp. parsley  
Salt and pepper to taste

- Cut the red and green cabbage into two halves, core, and thinly slice (or shred), put into a large bowl.
- Add olive oil, vinegar, sesame seeds, oregano, rosemary, parsley, salt and pepper, and toss until cabbage is fully coated.

Best if served immediately, but can be stored in the fridge for up to two days (cabbage will soften as it sits).

Refreshing summer side dish that is great for picnics, back yard BBQ's, or potlucks.