

# Vinaigrette Coleslaw

Since it's made without mayo or other creamy ingredients, this light coleslaw recipe with homemade vinaigrette is perfect for picnics and potlucks.

By **Sarah Martens** | Updated on February 18, 2025

**Prep Time:** 20 mins

**Chill Time:** 2 hrs

**Total Time:** 2 hrs 20 mins

**Servings:** 6

**Yield:** 6 side dish servings

## Ingredients

3 Tbsp. cider vinegar

2 Tbsp. sugar

2 Tbsp. salad oil

½ tsp. celery or caraway seeds (optional)

¼ tsp. dry mustard

¼ tsp. salt

⅛ to ¼ tsp. ground black pepper

4 cups shredded green and/or red cabbage

1 cup shredded carrots (2 medium)

¼ cup thinly sliced green onions (2 medium)

## Directions

### Step 1

#### Make Dressing

For the vinaigrette, in a screw-top jar, combine cider vinegar, granulated sugar, oil, caraway seeds (if desired), dry mustard, salt, and pepper. Cover and shake well until fully combined. Set aside while you prepare the coleslaw vegetables.

### Step 2

#### Shred Vegetables

Use a shape knife, grater, or your food processor to finely shred a mix of green and red cabbage and carrots. You can use all red or all green cabbage if you prefer.

### Step 3

## Combine Vegetables

In a large mixing bowl, combine the shredded cabbage, carrots, and thinly sliced green onions.

### Step 4

## Finish and Chill

Pour the vinaigrette over the cabbage mixture. Toss lightly to coat. Cover the coleslaw and chill for 2 to 24 hours. The slaw will begin to get soggy if stored longer than 24 hours before serving. Makes 6 side dish servings. If serving a large crowd, you can easily double or triple the recipe. Store any leftover coleslaw covered in the fridge for up 3 to 5 days.

## Nutrition Facts

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Per serving: 78 calories; total fat 5g; saturated fat 1g; sodium 120mg; total carbohydrate 9g; total sugars 7g; protein 1g; vitamin c 17mg; calcium 30mg; iron 1mg; potassium 200mg

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