



Garlic Coleslaw

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
4 People	10 MIN	0 MIN		10

Garlic coleslaw is a fresh and crunchy salad made with shredded cabbage and a creamy garlic dressing. It's light, flavorful, and perfect as a refreshing side dish. This easy recipe comes together quickly and pairs well with a wide range of meals. The garlic adds a bold twist to classic coleslaw, making it even more delicious.

Ingredients

- 3 cups cabbage (shredded)
- 1 carrot (grated)
- 2-3 garlic cloves, minced
- ½ cup mayonnaise or yogurt
- 1 tablespoon lemon juice or vinegar
- Salt and pepper to taste
- Optional: parsley

Recipe Summary

- Prep Time: 10 minutes

- Cook Time: 0 minutes
- Total Time: 10 minutes
- Servings: 4
- Course: Side Dish / Salad
- Cuisine: International

Cooking Method

Instructions

1. In a large bowl, combine cabbage and grated carrot.
2. In a separate bowl, mix garlic, mayonnaise, lemon juice, salt, and pepper.
3. Pour dressing over the vegetables.
4. Toss well until evenly coated.
5. Chill for **15-30 minutes** for best flavor (optional).
6. Garnish with parsley and serve.

Cooking Tips

- Let it chill for better flavor
- Adjust dressing thickness as needed
- Use fresh garlic for stronger taste

Variations

- Use Greek yogurt for a lighter version
- Add apple slices for sweetness
- Add chili flakes for spice
- Use red cabbage for color

What to Serve with Garlic Coleslaw

- Grilled meats
- Sandwiches
- BBQ dishes
- Burgers

Storage

Store in an airtight container in the refrigerator for up to **2-3 days**.

Reheating

Not required — serve chilled.

Frequently Asked Questions

Can I make coleslaw ahead of time?

Yes, it tastes better after chilling.

Can I make it dairy-free?

Yes, use vegan mayo.

Why is my coleslaw watery?

Salt draws water from cabbage — drain if needed.

Recipe Author

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