

Feta Cheese Coleslaw

Ingredients

- 1 tbsp shallot, peeled, chopped
- 2 cups apple cider
- ¼ tsp salt
- ¼ tsp pepper
- 1 ½ oz (1/3 cup) feta cheese, crumbled
- 8 cups shredded cabbage
- ½ cup red bell pepper, diced

Prep Time	Cook Time	Serves
15 minutes	15 minutes	6 (1 cup servings)

Procedure

1. Place a small saucepan on medium heat, put your apple cider on stove and boil for 15 minutes. It should reduce by half its quantity.
2. Remove the pan from the stove and add the feta cheese, chopped shallot, salt and pepper with the reduced apple cider to a food processor.
3. Finally chop the cabbage and bell peppers and place in a medium bowl. Drizzle the reduced apple cider mixture and toss together.
4. Serve immediately.

