Healthy Recipe of the Week Use Organic ingredients whenever possible.

New Orleans Coleslaw

From Nigella Express by Nigella Lawson

Serves 6

- I head of green or savoy cabbage, weighing about 2 lbs before trimming
- 2 carrots
- 4 scallions
- 2 stalks celery
- I cup best-quality, preferably organic, mayonnaise
- 1/4 cup butter milk
- 2 Tbsp maple syrup
- 2 tsp apple cider vinegar
- Salt and pepper to taste
- 2/3 cups pecans, fairly finely chopped
 - 1. Trim and shred the cabbage; you can do this either by hand or with a food processor.
 - 2. Peel and grate the carrots, finely slice the scallions and celery. Toss all the vegetables together in a large bowl.
 - 3. Whisk together the mayonnaise, buttermilk, maple syrup, and vinegar and coat the shredded vegetables with this dressing.
 - 4. Season to taste with salt and pepper and toss in the chopped nuts.