

Greek Coleslaw

15 minutes to prepare serves 8

INGREDIENTS

- 3 (10 oz.) packages coleslaw mix (with carrots and purple cabbage)
- 1/3 cup red onion, thinly sliced, plus more for garnish
- 1/2-2/3 cup feta, crumbled, plus more for garnish
- 1/4 cup extra-virgin olive oil
- 3 tablespoons red wine vinegar
- 2 tablespoons lemon juice, freshly squeezed
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- 1/2 teaspoon dried rosemary
- 1/2 teaspoon dried thyme
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper
- Sliced pepperoncini, optional

PREPARATION

1. In a medium bowl, whisk together olive oil, red wine vinegar and lemon juice, then stir in garlic, oregano, rosemary and thyme, and season with salt and pepper.
2. Place coleslaw mix in a large bowl and toss in red onion and feta cheese.
3. Pour dressing over slaw and toss until everything is evenly coated.
4. Refrigerate for 15-20 minutes before serving, so flavors have time to blend and build, then transfer to serving bowls and top with more red onion, pepperoncinis, if using, and feta crumbles.