



## Spicy Slaw

This spicy coleslaw is a great way to liven up a simple poached chicken, steak or piece of grilled fish. It's also delicious on a sandwich with a hard cheese or fried egg. I like chardonnay with the richness of mayonnaise, but prefer something more like a Chablis than the typical Aussie chardonnay. Scott Wines elegant Piccadilly Valley chardonnay from the Adelaide Hills is just the thing.

**Serves 4 as a side dish**

### METHOD

1. Discard the dark green outer leaves and thick central stem of the cabbage and finely shred the remainder.
2. Place in a large bowl with green onion, parsley and dill.
3. Shake mayonnaise, harissa, lemon juice and salt together in a screw top jar.
4. Pour mayonnaise mixture over the salad and toss well to combine.
5. Serve or cover and refrigerate until needed.

### INGREDIENTS

- ¼ Savoy cabbage
- 8 green onions, finely sliced
- 1 bunch flat-leaf parsley, leaves finely chopped
- ¼ cup finely chopped dill
- ¾ cup whole-egg mayonnaise
- 2½ tablespoons harissa
- 2 tablespoons lemon juice
- Salt flakes, to taste