Rainbow Coleslaw

**Ingredients:**
- ¼ Green Cabbage
- ¼ Red Cabbage
- 1 Red pepper
- 2 Carrots
- 1 cup Snow Peas
- 1 Red Salad Onion
- 1 cup mayonnaise
- 2 Tbs. Vinegar

**Equipment:**
- Chopping Board & nonslip mat
- Knives
- Peeler
- Measuring cup and spoons
- Grater
- Whisk
- Large and small bowl
- Serving bowls and tongs

**Method:**
1. Collect all equipment and ingredients
2. Wash vegetables
3. Finely shred the cabbage and place into the large bowl
4. Peel and grate the carrots, place into bowl with the cabbage
5. Halve and deseed the peppers. Cut into thin strips. Add to cabbage
6. String the peas. Slice into thin strips = Julienne. Add to cabbage
7. Peel and thinly slice the onion. Add to the cabbage. Then using your CLEAN HANDS, mix all of the ingredients together
8. In the small bowl put the mayonnaise and the vinegar. Whisk together
9. Pour over the cabbage mix and mix with a spoon to combine
10. Serve in bowls with some tongs. Garnish each bowl with herbs