



Cheese coleslaw with roast chicken

How easy is this dish? Yet it offers many nutritional benefits. Ideally use a machine with a shredder attachment to whizz up this dish in seconds. Ideal for a Monday evening family meal to use up the leftovers of roast chicken from the Sunday roast.

Ingredients

- 1 small white cabbage, thinly shredded
- 4 spring onions, finely chopped
- 1 large carrot, finely shredded
- 75g mature cheddar cheese, grated
- 2 TBS mayonnaise
- Handful of watercress
- Slices of leftover roast chicken



Serves 2

Method



1. Put the cabbage, spring onions, carrot, cheddar and mayonnaise in a large bowl and mix together
2. Season with freshly ground black pepper and snip over the watercress
3. Divide the slices of roast chicken among two plates and serve with the cheese coleslaw

The Grange
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