



RECIPE

rhino

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Chick-fil-A Cole Slaw



Description:

This creamy classic southern-style coleslaw is cool, crisp, and packed with sweet-and-tangy homemade flavor. With simple ingredients and almost no prep work, it comes together quickly and tastes even better after chilling in the refrigerator. It's the perfect make-ahead side dish for cookouts, sandwiches, fried chicken, pulled pork, or family dinners.

INGREDIENTS

- 1 cup mayonnaise
- 4 teaspoons white vinegar
- ¼ cup granulated sugar
- ¼ teaspoon dry mustard
- ¼ teaspoon kosher salt
- 2 bags shredded coleslaw mix (14 ounces each)

RHINO TIP



Let the coleslaw chill for at least 2 hours before serving so the cabbage softens slightly and the flavors blend together.



PREP TIME
5 min



CHILL TIME
2 hr



TOTAL TIME
2 hr 5 min



YIELD
8 servings

STEP-BY-STEP INSTRUCTIONS

1



Make the dressing.

In a large bowl, whisk together the mayonnaise, white vinegar, sugar, dry mustard, and kosher salt until smooth and fully combined.

2



Add the coleslaw mix.

Add the shredded coleslaw mix to the bowl with the dressing.

3



Toss until evenly coated.

Mix everything together until all of the cabbage and carrots are evenly coated with the creamy dressing.

4



Chill before serving.

Cover and refrigerate for at least 2 hours or overnight so the cabbage softens slightly and the flavors blend together.

5



Serve chilled.

Stir the coleslaw once more before serving and enjoy chilled alongside barbecue, pulled pork sandwiches, fried chicken, burgers, or other family dinner favorites.

TIPS & VARIATIONS



1. Using bagged coleslaw mix instead of shredding cabbage and carrots yourself saves a lot of prep time.



2. For a lighter version, replace part of the mayonnaise with plain Greek yogurt.



3. Finely chopped cabbage and carrots create a texture closer to the original restaurant-style version.



4. This coleslaw can be made a day ahead for even better flavor.



5. Serve chilled alongside barbecue, fried chicken, burgers, or pulled pork sandwiches.

♥ Family favorites, one recipe at a time. ♥