

Buttermilk Green Goddess Slaw

Recipe from Diane St. Clair

Adapted by Melissa Clark

YIELD 6 to 8 servings

TIME 30 minutes

This herby coleslaw variation was adapted from “The Animal Farm Buttermilk Cookbook” (Andrews McMeel Publishing, 2013) by Diane St. Clair. In it, a tangy buttermilk- and avocado-spiked green goddess dressing takes the place of the usual mayonnaise mix, for a slaw that’s both lighter and fresher tasting. Like most coleslaws, it gets better as it sits so, if you have time, plan to make it a few hours ahead. Save any extra dressing to use as a dip for cut vegetables or for other salads. It will keep for up to two days in the fridge. —**Melissa Clark**

INGREDIENTS

FOR THE DRESSING:

1 ripe avocado, pitted and cubed
¾ cup buttermilk
¼ cup freshly squeezed lemon juice
2 oil-packed anchovy fillets
2 scallions, sliced
1 garlic clove, peeled and smashed
¼ cup chopped parsley leaves and tender stems
3 tablespoons chopped chives
2 tablespoons chopped tarragon leaves
2 tablespoons extra-virgin olive oil
1 tablespoon chopped basil leaves
Salt and freshly ground black pepper, to taste

FOR THE SLAW:

PREPARATION

Step 1

Make the dressing: Put avocado, buttermilk, lemon juice, anchovy, scallions, garlic, parsley, chives, tarragon, olive oil and basil in a food processor or blender, and process until smooth and uniformly green, 1 to 2 minutes. Taste and season with salt and black pepper. Set aside.

Step 2

Make the slaw: In a large bowl, combine cabbage, scallions, jalapeño and cilantro. Pour 1 cup of green goddess dressing over slaw and toss well to coat. Season with salt and pepper.

Step 3

Garnish with more cilantro before serving. Serve immediately, or cover with plastic wrap and refrigerate for a couple of hours. Toss again before serving, adding more dressing if you like. Leftover dressing will keep for another day or two in the fridge.

PRIVATE NOTES

Leave a Private Note on this recipe and see it here.

**4 cups thinly sliced green cabbage
(about 1/2 a small head)**

4 scallions, thinly sliced

**1 jalapeño, seeded, if desired, thinly
sliced**

**¼ cup chopped cilantro, plus more
for garnish**

Adapted from “The Animal Farm Buttermilk Cookbook” by Diane St. Clair (Andrews McMeel Publishing, 2013)