

Easy Keto Russian Slaw

Hands-on 5 minutes Overall 10 minutes



Nutritional values (per serving, about 1 cup, 135 g/ 4.8): Total carbs: 8.4 g, Fiber: 2.7 g,

Net carbs: 5.7 g, Protein: 1.7 g, Fat: 11.1 g, Calories: 132 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app

Ingredients (makes 6 servings)

1/4 medium head green or white cabbage (250 g/ 8.8 oz)

1/4 small head red cabbage (150 g/ 5.3 oz)

1/2 celeriac (80 g/ 2.8 oz)

1/2 fennel bulb (120 g/ 4.1 oz)

Russian dressing:

1/3 cup [paleo mayonnaise](#) (75 g/ 2.6 oz) - *you can [make your own](#)*

2 tbsp soured cream or [coconut milk](#)

1 tbsp [Sriracha](#) chili sauce (15 ml) - *you can [make your own](#)*

1 medium pickled cucumber, grated (65 g/ 2.3 oz)

1 tsp freshly grated horseradish

2 tbsp fresh lemon juice (30 ml)

2 tbsp chopped parsley

2 tbsp chopped chives

sea salt and black pepper, to taste

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Instructions

1. Wash, halve and thinly slice the cabbage and fennel or use a food processor with a grating blade. I recently bought [this food processor](#) from Kenwood and love it!
2. Peel and grate the celeriac and place in a mixing bowl together with the shredded cabbage and fennel.
3. Make the Russian dressing. Finely grate the pickled cucumber and horseradish. Place the mayo, soured cream (or coconut milk), Sriracha sauce, lemon juice, finely chopped chives and parsley. Season with salt and pepper to taste.
4. Add to the bowl with the shredded cabbage and combine well.
5. Serve immediately or store in the fridge for up to 3 days. Tastes best next day when the flavours have time to combine.

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