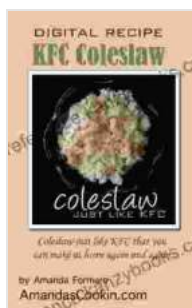


# KFC Coleslaw Recipe: A Culinary Delight from Amanda Formaro

Craving the iconic, creamy coleslaw from KFC? Look no further than this delightful recipe created by renowned chef Amanda Formaro. With its irresistible blend of shredded cabbage, tangy mayonnaise dressing, and the perfect touch of sweetness, this coleslaw is guaranteed to tantalize your taste buds and leave you yearning for more.

## Amanda Formaro: A Culinary Maestro

Amanda Formaro is an acclaimed chef, cookbook author, and culinary instructor renowned for her exceptional cooking skills and innovative recipes. As a self-professed coleslaw enthusiast, she meticulously developed this recipe to recreate the beloved KFC coleslaw, capturing its unique flavor and texture.



### KFC Coleslaw Recipe by Amanda Formaro

★★★★☆ 4.2 out of 5

Language	: English
File size	: 160 KB
Text-to-Speech	: Enabled
Screen Reader	: Supported
Enhanced typesetting	: Enabled
Word Wise	: Enabled
Print length	: 6 pages
Lending	: Enabled
Paperback	: 116 pages
Item Weight	: 10.2 ounces
Dimensions	: 7.44 x 0.27 x 9.69 inches

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## **Ingredients**

To embark on this culinary adventure, gather the following ingredients:

- 1 small to medium head of green cabbage (approximately 1.5 pounds) - 1 small to medium head of red cabbage (approximately 1 pound) - 1 medium yellow or white onion - 1 cup mayonnaise - 1/2 cup sour cream - 1/4 cup granulated sugar - 1 tablespoon apple cider vinegar - 1 teaspoon celery seeds - 1 teaspoon mustard seeds - 1 teaspoon salt - 1/2 teaspoon black pepper

## **Instructions**

### **Shredding the Cabbage**

1. Remove the outer leaves from both the green and red cabbages and discard them. 2. Cut each cabbage in half, remove the core, and slice it into thin shreds. You can use a sharp knife or a mandoline slicer for this step.

### **Preparing the Dressing**

1. In a large bowl, whisk together the mayonnaise, sour cream, sugar, apple cider vinegar, celery seeds, mustard seeds, salt, and black pepper. Mix until smooth and well combined.

### **Combining the Ingredients**

1. Add the shredded cabbage to the dressing and toss to coat thoroughly. Ensure that every piece of cabbage is evenly covered. 2. Transfer the coleslaw to a serving bowl or an airtight container.

### **Chilling and Serving**

1. Refrigerate the coleslaw for at least 1 hour to allow the flavors to meld and enhance. 2. Serve chilled and enjoy as a delectable side dish or topping for your favorite sandwiches and wraps.

### **Tips and Variations**

- For a sweeter coleslaw, add an additional 1/4 cup of sugar to the dressing. - To add a touch of crunch, incorporate 1/2 cup of shredded carrots or celery to the cabbage mixture. - If you prefer a more tangy coleslaw, increase the مقدار of apple cider vinegar by 1 tablespoon. - For a vegan version, substitute plant-based mayonnaise and sour cream.

With Amanda Formaro's KFC Coleslaw Recipe, you can now relish the tantalizing flavors of your favorite fast-food coleslaw in the comfort of your own home. By following the detailed instructions and incorporating her culinary expertise, you'll create a delectable dish that will impress your family and friends alike. So, grab your apron, gather your ingredients, and embark on a delightful culinary journey with Amanda Formaro's KFC Coleslaw Recipe.

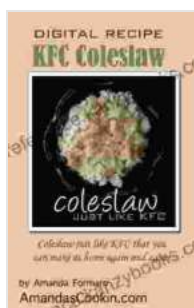
### **Long Descriptive Keywords for Alt Attribute**

- Close-up of a bowl filled with freshly made KFC coleslaw, featuring shredded green and red cabbage, a creamy dressing, and a sprinkling of celery and mustard seeds.

- Image of Amanda Formaro, the renowned chef who created this delectable KFC Coleslaw Recipe, smiling and holding a serving bowl of the finished product.

- Step-by-step visual guide to shredding cabbage and preparing the creamy dressing for the KFC Coleslaw Recipe, showcasing the precise techniques used by Amanda Formaro.

- A vibrant and appetizing photograph of a plate filled with grilled chicken, french fries, and a generous portion of freshly made KFC Coleslaw Recipe, highlighting its perfect pairing with classic fast-food favorites.



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