



Makes 11 cups
Preparation Time: 25 minutes
Cook Time: 25 minutes

INGREDIENTS:

PLANT-BASED MAYO

- 1 12-oz. package extra-firm silken tofu, drained
- 3 tablespoons red wine vinegar
- 1 teaspoon dry mustard
- ½ teaspoon onion powder
- ½ teaspoons garlic powder
- 1 teaspoon sea salt

SLAW

- ¼ cup finely chopped scallions
- 3 tablespoons finely chopped fresh tarragon
- ¼ teaspoon freshly ground black pepper
- 4 cups shredded red cabbage
- 4 cups shredded green cabbage
- 3 cups cooled cooked quinoa
- 2 cups coarsely shredded carrots
- 1 cup dried cranberries
- 1 cup sliced pitted Medjool dates
- 2 tablespoons roasted pepitas (pumpkin seeds)

Hearty Winter Slaw with Quinoa and Cranberries

Think coleslaw is just a side dish? This delicious winter slaw is packed full of good-for-you ingredients that undoubtedly deserve to be featured as the main course. Fresh tarragon has a delicate anise-like flavor that pairs nicely with the sweet dried fruits and earthy shredded cabbage.

Quinoa adds heartiness to the mixture while pepitas deliver a decadent crunch as a finishing touch. The homemade vegan mayo ties everything together with a creamy, tangy kick that will leave you licking your fingers. You might even want to make a double batch of the mayo to use as a **veggie sandwich** spread or as the base for a spicy aioli—trust us, it's that delicious!

For more incredible slaw recipes, check out these tasty ideas:

- [Spicy Collard Slaw](#)
- [Sushi Coleslaw](#)
- [Summer Corn and Wheat Berry Slaw](#)
- [The Best Broccoli Slaw](#)

By Shelli McConnell

- 1** For Plant-Based Mayo, in a food processor combine tofu, red wine vinegar, dry mustard, onion powder, garlic powder, and ½ teaspoon sea salt. Process until smooth and creamy. Store in an airtight container in the refrigerator up to 5 days.
- 2** In a large bowl whisk together Plant-Based Mayo, scallions, tarragon, pepper, and 1 tablespoon water. Add the next six ingredients (through dates) and the remaining ½ teaspoon salt. Toss to coat. Sprinkle with pepitas and additional scallions.