

Apple Slaw

PREP TIME: 10 MIN | SERVINGS: 4

SWEET, TANGY, CREAMY AND CRUNCHY! A DELICIOUS SNACK OR SIDE DISH

INGREDIENTS:

- 2 large apples, peeled, core removed, and chopped (about 3 cups)
- 2 Tbsp lemon juice
- 2 cups thinly sliced green cabbage
- 1 1/2 cups thinly sliced or shredded carrot (about 3 carrots)
- 1 1/2 Tbsp sugar
- 1/4 cup Mayo (sub vegan mayo)

DIRECTIONS:

- In a large bowl, toss apples with lemon juice. Add cabbage, and carrots.
- In a small bowl, mix mayonnaise or Greek yogurt with sugar. Pour this mixture into the larger bowl and mix well to fully coat.
- Serve immediately. Refrigerate any leftovers and enjoy within 3 days.

RECIPE NOTES:

- Celery and bell pepper are additional veggie options
- Add dried cranberries or raisins, if desired



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RECIPE ADAPTED
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