



## *Recipe:* Cabbage Slaw

### INGREDIENTS:

- ½ head red cabbage
- 1 cup pre-shredded carrots
- ½ cup apple cider vinegar
- 2 Tbsp honey
- 2 Tbsp olive oil
- 1 Tbsp Dijon mustard
- ¼ tsp salt
- ¼ tsp pepper

### DIRECTIONS:

1. Core and thinly slice the cabbage, place it in a colander, and rinse and drain it well.
2. Add cabbage and carrot to a bowl and mix well.
3. In a separate bowl, combine the vinegar, honey, mustard, salt and pepper and whisk them together.
4. Whisk in the olive oil.
5. Pour the dressing over the salad and stir to coat.
6. Refrigerate at least one hour before serving.