

Broccoli Slaw



INGREDIENTS

- 3 c broccoli stems, julienned
- 2 c small broccoli florets
- 1 c carrots, julienned
- 1 c red cabbage, sliced or shredded
- 1/4 c tropea or red onion, thinly sliced
- 1/2 c toasted sliced almonds
- 1/3 c dried cranberries
- 3/4 c mayo
- 2 tbsp apple cider vinegar
- 1 tbsp dijon mustard
- 1 tbsp pure maple syrup
- 3/4 tsp celery seed
- sea salt & black pepper

INSTRUCTIONS

1. In medium bowl whisk together, mayo, vinegar, mustard, maple syrup, celery seed, and season to taste with salt and pepper.
2. In a large bowl, combine broccoli stems, florets, carrots, cabbage, onion, almonds, and cranberries.
3. Add about 3/4 of the dressing and mix thoroughly to coat. Add more dressing is desired.
4. Let slaw sit for 15-20 minutes before serving.