



Broccoli Slaw Salad



SERVES 4 - 6

INGREDIENTS:

For Salad:

- ¼ cup sliced raw almonds, toasted
- 1 small broccoli head, chopped
- ½ green cabbage head, shredded
- ½ cup carrots, peeled & shredded
- ¼ cup dried cranberries
- ¼ cup raisins

For Dressing:

- 3 tablespoons extra-virgin olive oil
- 3 tablespoons rice vinegar
- 3 tablespoons agave nectar
- 3 tablespoons Greek-style yogurt
- 1½ teaspoons Dijon mustard
- ¼ teaspoon kosher salt
- ¼ teaspoon fresh ground black pepper
- ¼ cup white or brown sugar

INSTRUCTIONS:

1. Toast almonds over medium heat in a nonstick frying pan.
2. Remove pan from heat when almonds start to brown.
3. Add broccoli, cabbage, carrots cranberries and raisins to a large mixing bowl.
4. Combine dressing ingredients in a mixing bowl.
5. Whisk together until dressing is smooth and blended.
6. Pour dressing over the salad. Add toasted almonds and stir well to combine.
7. Refrigerate for 4 hours or overnight.
8. Stir well before serving.

NOTES:

- * Add diced celery or chopped dates for variation.
- * Toasted peanuts or walnuts can be substituted for the toasted almonds.