Broccoli Slaw
A favorite from the kitchen of Sharon Shively

Ingredients:

2 packages of organic broccoli slaw mix (total 5 cups) (Can substitute your own mix of shredded broccoli stems and shredded carrots instead of purchasing the bags.)

1/2 cups almonds, toasted (Can be whole, slivered, or chopped)
1 1/2 cups dried cranberries
1/2 cup celery, diced
1/4 cup chopped green onions, both white and green parts
1/2 cups chopped green bell pepper

Dressing:

1/2 cup vegan mayonnaise
1 tablespoon sweet pickle relish
1 tablespoon Dijon mustard
1 tablespoon Agave nectar
Salt and pepper to taste

Directions:

Combine slaw, almonds, cranberries, celery, green onions, and green pepper in a large plastic bowl with a snap-on lid. Combine all dressing ingredients, adding salt and pepper to taste and pour dressing over slaw. Stir well. Refrigerate.