

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.

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