

## SIDES

*Thanksgiving Slaw*

*\*Recipe makes 6 servings\**

PLATE SECTIONS FULFILLED:



Protein



Fats



Carbohydrates



Vegetables



Extras

## DRESSING INGREDIENTS

- ¼ cup olive oil
- 1 tbsp apple cider vinegar
- 1 tbsp rice vinegar
- 1 tbsp dijon mustard
- 1 tsp honey
- ¼ tsp sea salt
- ¼ tsp pepper
- 2 tbsp finely diced shallots or red onion

## INSTRUCTIONS

1. Combine the oil, vinegars, mustard, honey, salt and pepper in a small bowl.
2. Stir in the shallots.
3. In a large bowl, combine the cabbage, almonds, cranberries, and parsley.
4. Drizzle with dressing, and toss well.

## SLAW INGREDIENTS

- 1 (2 ½ lb.) head purple or green cabbage, cored and thinly sliced
- ½ cup sliced almonds
- ½ cup dried cranberries
- ½ cup flat-leaf parsley