

CRUCIFEROUS CRUNCH SLAW

Easy and delicious!

Dressing:

2+ Tbsp. fresh squeezed lemon juice

2 tsp. rice vinegar

1.5 tsp. real maple syrup

¼ tsp. sea salt

Pinch or two of cumin

Dash of tobacco or other hot sauce

3 Tbsp. olive oil

Slaw:

10 oz. bag of mixed cruciferous vegetables containing thinly sliced kale, shredded brussel sprouts, matchstick broccoli stems, shredded green and red cabbage, OR cut your own.

Two handfuls dried cranberries or golden raisins

Two handfuls unsalted slivered almonds (or nut of your choice).

Directions:

Place all ingredients for dressing in a large mixing bowl. Add slaw mixture and dried fruit and nuts. Toss till mix is well coated.