

Recipes

Apple Cole Slaw

Number of servings: 6
Preparation time: 20 minutes
Total time: 50 minutes

Ingredients:

- 1 cabbage, shredded
- 3 carrots, shredded
- 2 red bell peppers, seeded and sliced
- 2 apples, cored and chopped
- 4 tablespoons apple cider vinegar
- 2 tablespoons sugar
- 1 teaspoon salt
- 1/4 teaspoon black pepper

Equipment Needed:

Cutting board

Knife

Food processor or shredder

Measuring spoons

Measuring cups

Large bowl

Small bowl

Whisk or fork

TIP:

Always wash fruits and vegetables before consuming them.

Directions

- Toss the cabbage, carrots, bell peppers and apples together in the large bowl.
- Whisk the vinegar, sugar, salt and pepper together in a small howl.
- Pour dressing mixture over the chopped vegetables in the larger bowl and toss together to fully coat them in the dressing.
- Refrigerate for at least 30 minutes before serving.

You can also use a knife to shred the cabbage and carrots, if you do not have a food processor or shredder.



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Nutrition Facts

Serving Size 1 serving (296.74g) Servings Per Container 6

Amount Per Serving	
Calories 110	Calories from Fat 0
	% Daily Value*
Total Fat 0g	0%
Saturated Fat	0g 0 %
Trans Fat 0g	
Cholesterol 0mg	g 0 %
Sodium 440mg	18%
Total Carbohydr	rate 26g 9%
Dietary Fiber	7g 28 %
Sugars 18g	
Protein 3g	
Vitamin A 110%	 Vitamin C 150%
Calcium 8%	 Iron 6%
* Percent Daily Values are based on a 2,000 calorie diet.	

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