



Apple Cabbage Slaw

4-6 servings

INGREDIENTS

- 2 cups shredded cabbage
- 2 apples, cored and shredded
- 1 onion, chopped (optional)

Dressing:

- 1/4 to 1/2 cup oil
- 3 Tbsp mustard
- 2 tsp lemon juice or vinegar
- 1 Tbsp honey or sugar
- Salt and pepper, to taste

DIRECTIONS

1. Mix cabbage, apples, and onion together in a bowl.
2. Stir dressing ingredients together until well combined.
3. **Tip:** Taste dressing and add more mustard, lemon juice, honey, or salt to your liking.
4. Add to slaw and toss until well covered.
5. Refrigerate until ready to serve. Enjoy!
6. **Tip:** It's best to let the coleslaw rest for an hour to let the flavors combine.



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