

Healthy Broccoli Slaw



**Blue Cross
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Blue Care Network**
of Michigan

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Ingredients

- 2 cups broccoli stems, shredded or thinly sliced
- 1-2 cups shredded or julienned carrots
- 2 cups of cabbage, finely sliced or shredded
- 1/2 cup diced sweet onions
- 1/2 cup olive oil
- 1/2 cup apple cider vinegar
- 1/2 teaspoon black pepper
- 1 teaspoon dill weed
- 1/2 teaspoon celery seed
- 1/2 teaspoon salt
- 1/4 teaspoon turmeric
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon paprika
- 1 cup sliced almonds

Instructions

1. Place the broccoli, carrots, cabbage and onions in a large bowl. Combine thoroughly.
2. In a shaker container with lid or shaker cup, combine the olive oil, vinegar and all the spices. Shake well.
3. Pour the dressing over the vegetables. Stir fully to coat.
4. Mix in sliced almonds right before serving. Enjoy!

Nutritional information available at AHealthierMichigan.org