

# **RECIPE:**

# **Mighty Quick Coleslaw**

Number of Servings: 4

## **Ingredients:**

- 4 c. cabbage, shredded
- 1 apple, chopped
- ¼ c. light or low-fat mayonnaise
- 1 Tbsp. lemon juice or apple cider vinegar
- 1 Tbsp. sugar
- 1 tsp. milk (optional)

### **Directions:**

- 1. Wash hands with soap and water.
- 2. Rinse produce under cool running water.
- 3. Mix together mayonnaise, lemon juice or vinegar and sugar. If desired, mix in a little milk, a teaspoon at a time, to thin dressing.
- 4. Mix mayonnaise with cabbage and apple.
- 5. Refrigerate at least 30 minutes to allow flavors to blend.
- 6. Store leftovers in a sealed container in the refrigerator.

Optional: For a healthier version, use light versions of mayo and sour cream, or use Greek yogurt in place of sour cream and olive oil mayo in place of regular mayo.

Additional quick add-ins to the coleslaw include one or more of the following: orange slices, shredded carrots, chopped bell peppers, raisins, dried cranberries, and/or chopped celery.

### **Nutrition Info:**

4 servings per container Serving size	1 cur
Amount per serving  Calories	100
% [	Daily Value
Total Fat 5g	6%
Saturated Fat 1g	5%
Trans Fat 0g	
Cholesterol 5mg	2%
Sodium 110mg	5%
Total Carbohydrate 15g	5%
Dietary Fiber 3g	119
Total Sugars 11g	
Includes 3g Added Sugars	6%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 32mg	29
Iron 0mg	0%
Potassium 180mg	49

Recipe Credit: Nebraska Extension Nutrition Education Program

