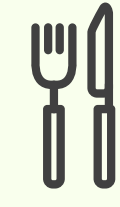




Clean Eating

HONEY MUSTARD BROCCOLI SLAW



4 servings



15 minutes

INGREDIENTS

Slaw

- 2 heads broccoli
- 100g raisins
- 100g roasted almonds, chopped

Dressing

- 57g mayonnaise
- 57g fat-free Greek yogurt
- 1 tbsp honey
- 1/4 tsp garlic powder
- 2 tbsp Dijon mustard
- 2 tbsp apple cider vinegar
- 1/4 tsp salt, or to taste
- Black pepper, to taste

DIRECTIONS

- Peel off the tough outer layer of the broccoli stem using a vegetable peeler, then grate broccoli. You may also use a food processor or a box grater for grating.
- Make the dressing by combining all the dressing ingredients. Taste and adjust seasoning according to your preference.
- In a large mixing bowl, add shredded broccoli, raisins and chopped almonds. Toss to combine.
- Drizzle dressing all over and toss until well combined.
- For the best result, let broccoli slaw sit in the fridge for at least 30 minutes for the flavours to meld before serving.

it's about the

Experience

Want more?

experience.avidarv.com.au/experiences/recipes

NOTES

Broccoli slaw will keep in the fridge in an airtight container for up to 2 days.

Feel free to replace mayonnaise and Greek yogurt with vegan mayonnaise and unflavoured plant-based yogurt to make this recipe suitable for vegans.

You may substitute almonds with any other nuts or seeds of choice such as roasted pecans or sunflower seeds.

You may substitute raisins with currants or red currants.

CREDIT: chloeting.com