**Homemade Coleslaw**



**Ingredients:**

6 servings

1 large carrot, grated

2 large cabbage heads (1 purple 1 green)

3/4 cup whole plain Greek yogurt

3 tbsp apple cider vinegar

1 tbsp honey or maple syrup

3 tbsp mustard

2 tsp lime or lemon juice

Salt and pepper, to taste

**Directions:**

1. In a bowl, mix all ingredients together except for carrot and cabbage.
2. Shred carrot and coleslaw using a grader. Chop carrot and cabbage thin if you do not have a grader.
3. Place shredded vegetables into a large blow and gently stir in dressing.
4. Let coleslaw sit for 5 minutes in the refrigerator to allow flavors to settle.
5. Enjoy!

**Tips:** Need it in a hurry? Just use a bag of shredded cabbage and carrots instead.

Have extra? Place on top of burgers or sandwiches instead of just as a side!