

Cabbage and Apple Slaw

Active Time: 10 minutes | Total Time: 10 minutes | Serves: 6

Nutrition Information Per Serving

175 calories, 14.22 g carbohydrate, 4.13 g fiber, 10.09 g NET carbs, 2.64 g protein, 14.46 g fat

Ingredients

- 1/2 packet(s) SweetLeaf Stevia Plus Sweetener
- 5 Tbsp(s) Primal Kitchen Mayo
- 1 medium organic apple, cored and diced
- 1 tsp fresh organic ginger, grated
- 1 whole organic lemon, juiced
- 1/2 tsp(s) ground organic cinnamon
- 1/3 cup(s) organic walnuts, chopped
- 1 head, small organic red cabbage, cored and shredded

Preparation

- 1. Cover apples with lemon juice to prevent browning.
- 2. Combine apples, cabbage, and walnuts in a bowl.
- 3. Whisk together mayo, ginger, cinnamon, and stevia and lemon juice in another small bowl.
- 4. Pour dressing over slaw.
- 5. Chill and serve.

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