CONFETTI COLESLAW

PREP TIME

20 mins

COOK TIME

0 mins!

SERVINGS

8

INGREDIENTS

1 small head purple cabbage, shredded
1 small head green cabbage, shredded
1 bunch kale, shredded
3 carrots, shredded
1 cup cilantro, chopped
1 bunch scallions, sliced
1/2 cup sliced & toasted almonds

4 Tbsp extra virgin olive oil 3 Tbsp apple cider vinegar 2 Tbsp pure maple syrup 1 clove garlic, minced salt & pepper

INSTRUCTIONS

- 1. In a large bowl, mix purple and green cabbage, kale, carrots, cilantro and scallions.
- **2.** In a small bowl, whisk all ingredients for the dressing: olive oil, apple cider vinegar, maple syrup, garlic, salt and pepper.
- **3.** Pour dressing over the slaw and toss to combine. Cover and place in the refrigerator for about 30 minutes.
- **4.** Before serving, toss in toasted sliced almonds. Enjoy!

