

# The Best Damn Coleslaw

## INGREDIENTS:

- ½ of a green cabbage, shredded or diced
- ½ of a purple cabbage, shredded or diced
- 4 carrots shredded
- ½ of a red onion
- 1 bunch of scallions or green onions
- 6 radishes shredded or diced

## The dressing:

- ½-¾ cup of mayo (Primal Kitchen brand recommended)
- 1 ½ T Dijon mustard
- 1 T apple cider vinegar
- 2-3 T honey
- 1 T lime juice
- 1 ¼ tsp. Sea salt
- ½ tsp. Tumeric
- ½ tsp. Paprika
- ¼ tsp. Dill
- ¼ tsp. Garlic powder

## PROCESS:

- Chop the cabbage, carrots, onions, and radishes.
- Add to a large mixing bowl.
- Whisk together dressing ingredients and pour over coleslaw mixture.

ENJOY!

Note: You could also use a pre-made coleslaw mix, but cutting the cabbage in larger pieces adds extra texture and crunch.