



UNIVERSITY OF DELAWARE
**COOPERATIVE
EXTENSION**

Broccoli Slaw

Servings

12 servings

Ingredients

- 2 tablespoons lemon juice
- 2 tablespoons white vinegar
- 2 tablespoons brown sugar
- ½ cup mayonnaise
- ½ teaspoon ground ginger
- ½ teaspoon garlic powder
- 1 teaspoon of salt
- ½ teaspoon pepper
- 8 cups broccoli (shredded)
- ½ cup carrots (shredded)
- ½ cup purple cabbage (shredded)
- ¼ cup red onion (finely chopped)
- ¾ cup almonds (sliced)

Directions

1. In a large bowl, whisk together the lemon juice, vinegar, sugar until sugar is dissolved.
2. Whisk in the mayonnaise, ginger, garlic powder, salt, and black pepper until smooth.
3. Add the broccoli, shredded carrots and purple cabbage, red onion, and toasted almonds.
4. Toss to coat
5. Cover and refrigerate at least 30 minutes

Nutrient content per serving

Calories-96cals. Carbs-7.5g. Protein-3g. Fat-6g. Sodium-547mg. Fiber- 2.5g.



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