

Garden slaw



**INSTRUCTIONS**

- In a large serving bowl, whisk together mustard, apple cider vinegar, honey, olive oil, salt and pepper until it is emulsified.
- Add the rest of the ingredients and toss well.

**SHOPPING LIST**

- 1 bag broccoli slaw
- 1 bag julienned carrots
- 1/2 purple cabbage, thinly sliced
- 1 Granny Smith apple, julienned
- 1 cup walnuts, halves, and pieces
- 3 scallions, sliced
- 1/4 cup apple cider vinegar
- 2 tbsp. grainy mustard
- 1 tbsp. honey
- 1/2 cup extra virgin olive oil
- Salt and pepper, to taste