

Cranberry-Broccoli Slaw

Dressing

¼ cup raw apple cider vinegar
2-3 tbsp. olive oil
1 tbsp. agave (or ~1 packet stevia to taste)
½ tsp. Bragg's liquid aminos (optional)
½ tsp. black pepper
celtic (or sea) salt, to taste

Salad

1 (12-ounce) bag organic broccoli slaw
2 stalks celery, minced
⅓ cup dried cranberries (or raisins if you prefer)
1 green apple, diced
¼ cup raw sunflower seeds (or any seed or nut)
½ small onion, minced

Directions

1. In a small bowl, combine apple cider vinegar, oil, agave, pepper, and salt.
2. In a larger bowl, mix in remaining ingredients.
3. Mix dressing with slaw, celery, cranberries, apple, seeds, and onion.
4. Let sit for about 30 minutes, stirring a few times.

Adapted from: <http://vegweb.com/recipes/cranberry-broccoli-slaw>