

Broccoli Slaw

INGREDIENTS:

- 1 Granny smith apple peeled and julienned
- 1 tablespoon fresh lemon juice see notes
- 24 ounces broccoli slaw
- 1/2 cup sunflower or pumpkin seeds

Dressing

- 1/2 cup homemade paleo mayonnaise
- 2 tablespoons apple cider vinegar
- 1 tablespoon coconut aminos
- 2 tablespoons honey
- 1 teaspoon celery seed powder
- kosher salt to taste
- black pepper to taste

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DIRECTIONS:

1. Peel and cut granny smith apple in half and remove the seeds. Cut into fine julienne slices and toss with the lemon juice.
2. In a small bowl or jar, mix all of the dressing ingredients together and set aside.
3. Combine all of the slaw ingredients in a large bowl. Add dressing and toss to combine. Add kosher salt and pepper, to taste.
4. Refrigerate for at least 1 hour prior to serving.



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Tina McDermott
INSPIRATIONAL CHEF, SPEAKER & WEIGHT LOSS COACH
tina@tinamcdermott.com | <http://tinamcdermott.com>

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