

RECIPE



BROCCOLI & KALE SLAW

INGREDIENTS:

for dressing:

- 1 cup mayonnaise
- 4 tbsp freshly squeezed lemon juice
- 4 tbsp rice wine vinegar
- 4 tbsp sugar
- 2 tsp kosher salt
- freshly ground black pepper, to taste

for the slaw:

- 1 small yellow onion, thinly sliced
- 1 small broccoli crown, chopped into small florets
- 5 cups kale, roughly chopped
- 1 cup radicchio, shredded
- 2 large carrots, shredded
- 2 stalks celery, sliced thinly
- 1 cup dried cranberries

DIRECTIONS:

In the bottom of a large mixing bowl, add the mayonnaise, lemon juice, rice wine vinegar, sugar, salt and freshly ground black pepper. Whisk well to combine all the ingredients.

Then add to the bowl the onion, shredded broccoli, kale, radicchio, carrots, celery and dried cranberries.

Toss all the ingredients well until the dressing at the bottom is evenly distributed throughout the slaw mixture. Refrigerate for 1/2 hour or up to 4 hours before serving.

Serves: 6-8


