

Carrot, Beet & Apple Slaw with Cranberries

Serves: 6

Ingredients

- 4 large carrots peeled and sliced into match sticks or grated
- 1 tart apple, like Granny Smith, sliced into 1/4" strips
- 1 beet peeled and in julienne strips
- 1/4 cup thinly sliced red onion
- 1/4 cup dried unsweetened cranberries
- 1 tbsp minced mint
- 2 tablespoons slivered toasted almonds
- 5 tablespoons citrus juice. Can be a combination of orange, lemon and lime I like 3 tbsp orange 1 tbsp lemon & 1 tbsp lime). Use what you have
- 2 tablespoons extra-virgin olive oil
- 1/4 teaspoon kosher salt

Instructions

1. Combine onion, cranberries and 2 tablespoons orange juice in a bowl to combine.
2. In a large bowl place broccoli, carrots and apple, add onion cranberry mixture.
3. Combine remaining juices, olive oil and salt. Sprinkle over salad mixture tossing to combine.
4. Top with toasted almonds.

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