

# Cranberry Almond Apple Slaw

**Servings: 8 people**

**Prep Time**

10 minutes

**Total Time**

10 minutes

## Ingredients

### Dressing

3/4 cup fat free Greek Yogurt\* (I recommend using Fage, other brands may will be too thin)

1/4 cup mayonnaise

1/4 cup honey

2 Tbsp apple cider vinegar

Salt and freshly ground black pepper

### Coleslaw

1 small cabbage , shredded (6 - 7 cups packed)

1 1/2 cups matchstick carrots

2 large gala apples , sliced into matchsticks (about 3 cups)

1/2 cup sliced green onions

3/4 cup sliced almonds or 1 cup slivered almonds

3/4 cup dried cranberries

## Instructions

1. In a mixing bowl whisk together Greek yogurt, mayonnaise, honey and apple cider vinegar until smooth, while seasoning with salt and pepper to taste.
2. In a large bowl toss together cabbage, carrots, apples, green onions, almonds and cranberries. Pour dressing over cabbage mixture and toss to evenly coat. Serve immediately for best results.

## Recipe Notes

- You'll want to use unsweetened Greek yogurt in this recipe.
- Recipe source: Cooking Classy

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