

Carrot Apple Slaw

Yield: 8 Servings 2 Cups Each **Author:** Lauren

Prep time: 15 M Cook time: Total time: 15 M

Carrots sliced nice and thin mixed with green apples and raisins, then tossed in a greek yogurt – honey dressing for a fun twist on traditional coleslaw

INGREDIENTS:

- 2 10oz bags Shredded Carrots
- 7 Green Apples
- 1 cup Raisins
- 1/4 cup Low Fat Mayo Dressing
- 1/2 cup Plain Fat Free Greek Yogurt
- 1/4 cup Rice Vinegar
- 1 Tbsp Honey
- 1/4 tsp Salt

INSTRUCTIONS:

1. Open and wash carrots. Place them in a large mixing bowl
2. Cut the apples into thin match sticks about an inch long and toss with the carrots
3. Add raisins and stir
4. In a small bowl, combine mayo, yogurt, honey, vinegar, and salt. Mix until combined
5. Pour dressing over slaw and mix until everything is evenly coated
6. Refrigerate for 2 hours before serving to allow flavors to blend and slaw to get cold. Serve and Enjoy!