



# Crunchy Apple Slaw

a recipe from Georgia School Nutrition Program

MAKES: 14 cups    PREP TIME: 25 minutes plus time for marinating    CATEGORY: LUNCH

## Ingredients:

- 4 Cups Green Cabbage, shredded
- 4 Cups Red Cabbage, shredded
- 2 Cups Carrots, shredded
- 4 Apples, small to medium sized, chopped, fresh Georgia Grown
- 4 Radishes, sliced
- 1 Cup Stone ground mustard dressing

## Steps:

1. Combine all shredded, chopped, and sliced ingredients in a large bowl.
2. Make Dijon mustard dressing recipe.
3. Add Dijon mustard dressing to slaw and combine well.
4. Allow slaw to marinate in the refrigerator for at least 30 minutes.

**SERVING SUGGESTIONS:** Enjoy on its own or add as a topping to tacos, hamburgers, chicken sandwiches, or even into grilled cheese sandwiches.