



Crunchy Apple Slaw

a recipe from Georgia School Nutrition

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. Wash all produce before prepping.
2. Combine all shredded, chopped, and sliced ingredients in a large bowl.
3. Make stone ground mustard dressing recipe.
4. Add stone ground mustard dressing to slaw and combine well.
5. 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.