



Broccoli Slaw with Cranberries

11 Servings



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- Ingredients:

• 1 (12 oz.) pkg. broccoli slaw*

• 1/2 c. green onions, chopped

• 1/4 c. almonds, slivered

• 3/4 c. dried cranberries, sweetened

• 2 T. vegetable oil

• 1/4 c. vinegar

• 1/2 T. soy sauce, low sodium

• 2 T. honey

• 1 tsp. ginger, ground

• 1 tsp. garlic powder

• 1 tsp. black pepper

• salt, to taste
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• salt, to taste

- Directions:

1. Wash hands with soap and water.

2. Gently rub green onions under cold running water, then chop.

3. In a large bowl, combine broccoli slaw, green onions, almonds, and dried cranberries.

4. In a separate small bowl, mix oil, vinegar, soy sauce, honey, ginger, garlic powder, pepper, and salt (optional).

5. Toss dressing with salad.

6. Cover and refrigerate for at least 1 hour before serving for optimal flavor.

7. Store leftovers in a sealed container in the refrigerator.
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