



## Caribbean Black Bean Broccoli Slaw



1/8 of recipe (about 1 1/4 cups): 122 calories, 0.5g total fat (0g sat. fat), 371mg sodium, 25.5g carbs, 6g fiber, 13g sugars, 5g protein

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**Prep:** 10 minutes

**Chill:** 1 hour



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### Ingredients

1/3 cup fat-free plain Greek yogurt  
2 tbsp. seasoned rice vinegar  
1 tbsp. Dijon mustard  
1 tsp. [Tajin Classico Seasoning](#), or more to taste  
One 12-oz. bag (4 cups) dry broccoli cole slaw  
2 cups peeled and chopped jicama (about 1 jicama)  
2 cups chopped mango (about 2 mangoes)  
One 15-oz. can black beans, drained and rinsed  
One 8-oz. can pineapple tidbits packed in juice, not drained  
Optional topping: chopped fresh cilantro

### Directions

In a large bowl, combine yogurt, vinegar, mustard, and Tajin. Mix until uniform.

Add remaining ingredients and toss to coat.

Cover and refrigerate for at least 1 hour. (The longer it sits, the more flavorful it gets!)

Mix well before serving.

MAKES 8 SERVINGS

**HG Time-Saving Tip:** Look for peeled & sliced jicama and/or mango in the refrigerated produce section with the cut fruit & veggies.

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