



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

[Click for WW PersonalPoints™ value*](#)

Prep: 10 minutes

Chill: 1 hour



More: [Recipes for Sides, Starters & Snacks](#), [Vegetarian Recipes](#), [Four or More Servings](#)

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.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.
*The WW points values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the [SmartPoints®](#) and PersonalPoints™ trademarks.

Questions on the WW points values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.