



Sassy Sesame Cabbage Slaw



1/4 of recipe (about 1 1/2 cups): 130 calories, 3.5g total fat (0.5g sat. fat), 337mg sodium, 23.5g carbs, 4g fiber, 16g sugars, 1.5g protein

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Prep: 5 minutes
Chill: 15 minutes



Ingredients

1/4 cup lime juice
2 tbsp. honey
1 tbsp. sesame oil
1 tsp. apple cider vinegar
1/2 tsp. garlic powder
1/2 tsp. ground ginger
1/2 tsp. salt
6 cups bagged coleslaw mix
1 cup shredded carrots
1 cup chopped fresh cilantro
3/4 cup chopped apple
1/2 cup canned water chestnuts, roughly chopped
1/2 cup chopped scallions

Directions

In a large bowl, combine lime juice, honey, oil, vinegar, and seasonings. Whisk well.

Add remaining ingredients. Stir to coat.

Cover and refrigerate for at least 15 minutes. (The longer it marinates, the better it tastes.)

MAKES 4 SERVINGS

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