



Autumn Apple Cabbage Coleslaw

Chill in the refrigerator to blend the Waldorf flavors

- 10-1/2 Tablespoons apple cider vinegar
- 1-1/2 Tablespoons plain Greek yogurt
- 1 Tablespoon granulated sugar
- 1/2 Tablespoon olive oil
- Salt and ground black pepper to taste.
- 2 cups mixed fresh shredded cabbage/carrots coleslaw
- 1 cup chopped red apples, pitted
- 1/2 cup diced fresh celery
- 1/3 cup broken pecans
- 1/4 cup chopped parsley or cilantro leaves

In a small bowl, whisk vinegar, yogurt, sugar, olive oil, salt and pepper. Set aside.

In a large bowl, combine cabbage coleslaw, apples, celery, pecans, and cilantro. Add dressing; toss to coat. Chill in refrigerator. Bring to room temperature before serving. Serves: 4

About the Recipe: The crisp cabbage, apples, celery, and pecans will remind you of the classic Waldorf flavors. The yogurt dressing is lighter and lightly coats the slaw. If you enjoy a heavier cream dressing, double the dressing ingredients.