CABBAGE APPLE SLAW

Use a box grater or food processor to shred the cabbage and apples!
CABBAGE APPLE SLAW
SERVES 6 • SERVING: 1 CUP

INGREDIENTS:
• 4 cups cabbage (red or green), chopped small
• 2 chopped apples
• 1 chopped bell pepper
• 1 ½ tablespoons low fat mayonnaise
• ½ cup low fat sour cream
• 1 tablespoon brown sugar
• 1 teaspoon lemon juice
• Salt and pepper, to taste

DIRECTIONS:
1. In a large bowl, combine cabbage, apple, and bell pepper.
2. In a small bowl, combine mayo, sour cream, brown sugar, & lemon juice.
3. Add mayonnaise mixture to large bowl (cabbage mixture). Mix well.
4. Season with salt and pepper.
5. Can be served immediately or cover and chill before serving.
6. Refrigerate leftovers.

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