



# POMEGRANATE COLESLAW

## Ingredients

- |               |   |   |   |
|---------------|---|---|---|
| 1             | 14 oz. bag coleslaw                                 | 1 | tablespoon honey                                      |
| 1             | Granny Smith apple, julienned                       | 2 | teaspoons whole grain mustard<br>(with mustard seeds) |
| 2             | scallions, sliced                                   |   |   |
| $\frac{1}{3}$ | cup pomegranate seeds                               |   |   |
| $\frac{1}{4}$ | cup grapeseed oil                                   |   | Salt, to taste  |
| 2             | tablespoons apple cider vinegar<br>(or lemon juice) |   | Freshly ground black pepper, to taste                 |

## Directions:

Combine coleslaw, apple matchsticks, pomegranate seeds and scallions. In a separate bowl, whisk together the oil, vinegar, honey and mustard. Pour the dressing over the salad and mix gently to combine. Season with salt & pepper.

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