



CARROT APPLE SLAW WITH CRANBERRIES

Ingredients

- 1/4 cup unsweetened dried cranberries
- 1/4 cup very thinly sliced red onion
- 3 tablespoons freshly squeezed orange juice
- 1 tablespoon freshly squeezed lemon juice
- 8 ounces carrots, peeled and thinly sliced into 1/4-inch strips
- 1 Granny Smith apple, thinly sliced into 1/4-inch strips
- 1 tablespoon chopped fresh mint
- 1/4 teaspoon sea salt
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon slivered almonds, toasted

Directions:

Put the cranberries, onion 1 tablespoon of the orange juice, and the lemon juice in a small bowl and stir to combine. Let sit for a few minutes to allow the juices to penetrate the cranberries and onion.

Put the carrots, apple, mint, salt, cranberry mixture, and remaining 2 tablespoons of orange juice, and salt in a large bowl and toss gently to combine. Drizzle with the olive oil and toss again. Scatter the almonds over the top.

Variations: Add 1/3 cup fresh or frozen shelled edamame, spritzed with lemon juice and a pinch of sea salt, or add 1 cup of finely shredded cabbage. Substitute scallion for the red onion.

