POMEGRANATE COLESLAW

Ingredients

1 14 oz. bag coleslaw
1 Granny Smith apple, julienned
2 scallions, sliced
\( \frac{1}{3} \) cup pomegranate seeds
\( \frac{1}{4} \) cup grapeseed oil
2 tablespoons apple cider vinegar (or lemon juice)

1 tablespoon honey
2 teaspoons whole grain mustard (with mustard seeds)
Salt, to taste
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.

From Chabad.org, by Chanie Apfelbaum