

## Broccoli Slaw Salad with Cranberries

1 pkg. Broccoli slaw (12 oz)  
½ c Green onions, medium, chopped  
¼ c Almonds slivered  
¾ c Cranberries, dried, sweetened  
2 T Canola oil  
¼ c Vinegar, white  
½ T Soy sauce, less sodium  
2 T Honey  
1 t Ginger, ground  
1 t Garlic powder  
1 t Black pepper

1. MIX together broccoli slaw, onions, almonds, and cranberries.
2. In separate bowl, MIX oil, vinegar, soy sauce, honey, and seasonings.
3. TOSS dressing with salad. REFRIGERATE overnight.

Makes 11- ½ c servings

Nutrition Information: 90 calories, 4 g fat, 0 mg cholesterol, 25 mg sodium, 13 g carbohydrates, 2 g fiber, 1 g protein

### Chickasaw Nation Nutrition Services

This material was funded by the USDA's Supplemental Nutrition Assistance Program. This institution is an equal opportunity provider and employer. For more information on the Supplemental Nutrition Assistance Program or the FDP Grocery Stores visit [www.getfreshcooking.com](http://www.getfreshcooking.com).



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