



Napa Cabbage and Granny Smith Apple Slaw

prep time:
15 minutes

makes 4 servings

grocery list

ShopRite mayonnaise
ShopRite cider vinegar
sugar
onion
Granny Smith apple
fresh chives
napa cabbage

napa cabbage and granny smith apple slaw

- 1/3 cup **ShopRite mayonnaise**
- 2 tbsp. **ShopRite cider vinegar**
- 2 tsp. sugar
- 1/2 medium onion, finely minced or grated
- 1/2 medium Granny Smith apple, peeled, cored and shredded
- 1/4 cup minced fresh chives
- 1 medium head napa cabbage, quartered lengthwise and thinly sliced crosswise

In large bowl combine mayonnaise, vinegar and sugar. Add onion, apple and chives; stir to coat. Add cabbage and toss well. Season generously with salt and pepper to taste, and mix well. Chill.

Per Serving: 184 calories, 10g carbohydrate, 3g protein, 15g fat, 2g saturated fat, 3g fiber, 7mg cholesterol, 237mg sodium

cook's journal

kitchen tools

- measuring utensils
- chef's knife
- cutting board
- vegetable peeler
- large bowl
- rubber spatula

recipe note

This sweet and savory slaw is a nice complement to any summer barbecue.

a good idea

Make this slaw a few hours ahead so that flavors blend. Shredding the onions and apples on a box grater allows for more of the flavors to blend.

