

# Healthy Coleslaw

Place the shredded cabbage in a large bowl.

In a separate bowl, whisk together all the wet ingredients: apple cider vinegar, olive oil, lemon or lime juice, spicy mustard and salt and pepper. Pour the dressing over the shredded cabbage. Cover and refrigerate for at least 4 hours or overnight.

- 4 Cups of shredded cabbage
- 1/3 cup apple cider vinegar
- 4 teaspoons olive oil
- sea salt and pepper (to taste)
- 1 lemon (or lime) juiced
- 1/4 cup dijon mustard (or to taste)

