Fresh and Fruity Coleslaw
Makes 20 servings

Ingredients:
- 1/3 cup onion, thinly sliced
- 3 tablespoons apple cider vinegar or lemon juice
- 1 tablespoon olive or canola oil
- ¼ teaspoon ground black pepper, if desired
- 1/8 teaspoon salt, if desired
- ½ medium head cabbage, shredded (about 6 cups)
- 2 medium carrots, peeled and shredded
- 1/3 cup radish greens, chopped
- 2/3 radish, shredded
- 1 medium apple, shredded
- ½ bunch chopped parsley or cilantro (optional)

Directions:
1. In the bottom of a large bowl combine sliced onion, vinegar (or lemon juice), oil, pepper, and salt (if desired). Let onion mixture stand for 10 minutes.
2. Add cabbage, carrots, radish greens, shredded radish, apple and parsley to bowl. Mix well.
3. Chill at least 15 minutes before serving.

Source: Adapted Radish Slaw Recipe from Celebrating a Healthy Harvest by the Brownsville Community Farmers Market

Nutrition Facts
20 servings per container
Serving size 1/2 cup (43g)

Amount per serving
Calories 20

% Daily Value*
Total Fat 0.5g 1%
Saturated Fat 0g 0%
Trans Fat 0g 0%
Cholesterol 0mg 0%
Sodium 10mg 0%
Total Carbohydrate 3g 1%
Dietary Fiber 1g 4%
Total Sugars 2g
Includes 0g Added Sugars 0%
Protein 0g

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

23% calories from fat