## Broccoli Kale Carrot Purple Cabbage Slaw Recipe grams: 674.60g/23.8oz Serves 1 674.60g/23.8oz per serving



## INGREDIENTS

INOREDIENTS				
2 cup	Broccoli, Chopped, Raw			
1/2 cup	Carrot, Raw, Shredded			
1/2 cup	Red Cabbage, Raw, Shredded			
1 small	Red Pepper, Sweet, Raw			
1 pepper	Yellow Pepper, Sweet, Raw			
1.00 servings	Slaw Dressing - Cashew			
1 cup	Kale, Raw, Chopped			

DIRECTIONS

- 1. Chop the kale, carrots, broccoli, cabbage, peppers and combine.
- Blend the dressing ingredients to form a creamy dressing.
  Toss the vegetables with the dressing
- until well combined.
- 4. Cover and chill for at least an hour or overnight if possible
- 5. Serve on a plate of lettuce and enjoy!

This recipe serves 1 but it is very filling, save leftovers to use as side salads with lettuce.

## NUTRIENT ANALYSIS/SERVING

288		Vit-C (mg)	703	1171%
13	25%	Vit-D (IU)	0*	0%
55	18%	Vit-E (IU)	6*	20%
13	52%	Calcium (mg)	253	25%
6	9%	Magnesium (mg)	133*	33%
1*	5%	Phosphorus (mg)	300*	30%
0*	0%	Potassium (mg)	1844	
14422*	288%	Sodium (mg)	540	23%
242*	60%	Iron (mg)	5	26%
	13 55 13 6 1* 0* 14422*	13      25%        55      18%        13      52%        6      9%        1*      5%        0*      0%        14422*      288%	13    25%    Vit-D (IU)      55    18%    Vit-E (IU)      13    52%    Calcium (mg)      6    9%    Magnesium (mg)      1*    5%    Phosphorus (mg)      0*    0%    Potassium (mg)      14422*    288%    Sodium (mg)	13      25%      Vit-D (IU)      0*        15      18%      Vit-E (IU)      6*        13      52%      Calcium (mg)      253        6      9%      Magnesium (mg)      133*        1*      5%      Phosphorus (mg)      300*        0*      0%      Potassium (mg)      1844        14422*      288%      Sodium (mg)      540

Values marked with a single asterisk (\*) indicate totals with some values not available. This may result in an under reporting of values. Due to FDA rounding rules, discrepancies may occur between actual nutrient values and the values used on the Nutrition Facts Labels.

