Apple Carrot Slaw

Slaw Ingredients:

- 2 large carrots julienned
- 2 Granny Smith apples cored and julienned
- 1/4 cup vinaigrette
- 1/4 cup slivered almonds (optional)

Vinaigrette Ingredients:

- 2 Tbsp apple cider vinegar
- 6 Tbsp olive oil
- 1 Tbsp honey or equivalent of other sweetener optional
- Clove of crushed garlic
- Salt and pepper

Instructions

1. Combine the apple cider vinegar, olive oil, honey/sweetener (optional), crushed garlic, salt, and pepper in a bowl and whisk. This makes extra so save it in a jar and store in the refrigerator.
2. In a large bowl, combine the julienned carrots and apples.
3. Toss the vegetables together with the vinaigrette and sprinkle with slivered almonds.
4. Once made, this slaw can be stored in the refrigerator up to a week.

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