

Cinnamon Inspired Broccoli Coleslaw

By: <http://brainhealthycooking.com/home/brain-healthy-cooking-recipes/savory-side-dishes/cinnamon-inspired-broccoli-coleslaw/>

Ingredients:

Vinaigrette

- 1/3 cup orange juice
- 1/3 cup olive oil
- 2 tablespoons cinnamon
- 1 tablespoon powdered ginger



Coleslaw

- 2 bags (12 oz.) Broccoli Coleslaw (stays crisper than cabbage)
- 1 cup raisins
- 1 cup dried cranberries
- 1/2 cup toasted walnuts or another nut

Instructions:

- Mix Vinaigrette thoroughly.
- Add all the Coleslaw ingredients in a large container
- Add the vinaigrette mixture to the coleslaw mixture
- Refrigerate for at least 30 minutes before serving

Serving: 6-8

Note:

To divide this recipe in half do the following:

Vinaigrette

- 3 1/2 tablespoons orange juice
- 3.1/2 tablespoons olive oil
- 1 tablespoons cinnamon
- 1 teaspoon powdered ginger

Coleslaw

- 1 bag (12 oz.) Broccoli Coleslaw (stays crisper than cabbage)
- 1/2 cup raisins
- 1/2 cup dried cranberries
- 1/4 cup toasted walnuts or another nut



~Happy^{and} Healthy Lifestyles~

Joyce Lande

Wellness Coach & Nutrition Advisor

847-754-1593



www.happyandhealthylifestyles.com