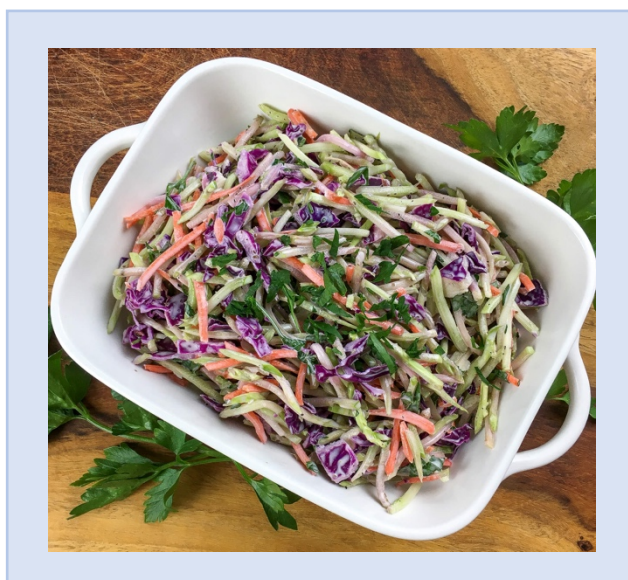


I hope you enjoy this recipe as much as I do.

Heather



KETO-EASY, CRUNCHY BROCCOLI SLAW

This super quick recipe is perfect for those nights you want a light side dish. Just toss the ingredients into a large bowl for a satisfying side salad. This is the perfect crunchy filling for sandwiches or lettuce wraps as well.

Planning Tip: You can serve this recipe immediately but for best results, cover and place in the refrigerator for a couple hours (or overnight) for deeper flavors.

Prep time: 5 minutes

Cook time: n/a

Serves: 4

Ingredients:

- 1 12 oz. bag organic broccoli slaw (shredded broccoli stalks, red cabbage, and carrots)
- ¼ c. fresh parsley leaves, chopped
- 2 T. avocado oil mayo*
- 1 T. apple cider vinegar
- 1 t. whole celery seed
- Sea salt and black pepper, to taste

Directions:

Add broccoli slaw, parsley, avocado oil mayonnaise, cider vinegar, and celery seed to a large glass or other non-reactive bowl (not metal) and stir to combine.
Season with salt and black pepper, to taste.
Garnish with extra chopped parsley.

Serve immediately or place in the refrigerator for a couple hours to chill, if desired.

Enjoy!

* Substitute with Greek yogurt