

# Cabbage & Fennel Coleslaw

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## Slaw Ingredients:

1 small head of cabbage, shredded

1 small fennel bulb, shredded

2 medium carrots, shredded

1 medium red onion, sliced

tip: if using this as a side for pork, include a diced Granny Smith apple

## Dressing Ingredients:

2 avocados

3 tbsp lime juice

2 tbsp dijon mustard

3 tbsp avocado oil

## Preparation:

1. Shred all of the slaw ingredients (in a food processor or with a grater), and place together in a large bowl.

2. Mix all dressing ingredients together until smooth (food processor, hand blender, or mash the avocados with a fork and mix in other ingredients).

3. Slowly fold dressing into the bowl containing slaw ingredients, stirring often to make sure the dressing is evenly distributed.

Keep extra coleslaw in the refrigerator for up to one week.