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Apple Colesiaw

Makes: 4 servings

The sweet and crunchy colesiaw blends cabbage, carrot, apple, and green pepper for a colorful side dish. You can also try it without the mayonnaise!

Ingredients

2 cups cabbage

1 carrot (medium, grated)

½ green pepper (chopped)

1 apple (chopped)

5 tablespoons yogurt, low-fat

1 tablespoon mayonnaise, low-fat

1 teaspoon lemon juice

1/4 teaspoon dill weed

Directions

- 1. Wash the cabbage. Cut it into fine shreds, until you have 2 cups of cabbage.
- 2. Peel the carrot. Grate it with a grater.
- 3. Chop half a green pepper into small pieces.
- 4. Remove the core, and chop the apple.
- 5. Put the cabbage, carrot, green pepper, and apple in a large mixing bowl. Stir together.
- 6. Put the yogurt, mayonnaise, lemon juice, and dill weed in a small bowl. Stir together to make a dressing.
- 7. Pour the dressing over the salad. Toss to mix.

Notes

Add salt and pepper to taste.

Learn more about:

- Cabbage
- Carrots
- Apples

Nutrition Information

Nutrients Amount

Calories

62

Total Fat

2 g

Saturated Fat

0 g

Cholesterol

1 mg

Sodium

59 mg

Total Carbohydrate

11 g

Dietary Fiber

2 g

Total Sugars

7 g

Added Sugars included

0 g

Protein

2 g

Vitamin D

0 mcg

Calcium

59 mg

Iron

0 mg

Potassium

232 mg

N/A - data is not available

MyPlate Food Groups

Fruits

1/4 cup

Vegetables

3/4 cup

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