Savoy Cabbage Blueberry Slaw

Yield: 10 servings
Nutritional info/serving:  50mg sodium; 5g sugar:

1 head of savoy cabbage
½ red onion, thinly sliced or chopped
1 carrot julienned
2 cups blueberries
½ cup freeze-dried blueberries

Dressing
1 cup veganaise
2 tablespoons white balsamic vinegar
2 tablespoons fresh cilantro chopped
¼ - 1 tsp cumin powder
Spike seasoning

Shred the cabbage, thinly slice the onion and julienne the carrots. Combine the cabbage, onion, and carrot in a large bowl.

In a separate bowl combine mayonnaise, white balsamic vinegar, cilantro, cumin and a dash of Spike seasoning. Add dressing to cabbage mixture toss well and then fold in blueberries. Serve immediately or refrigerate for up to 4 hours.