



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
- ¾ - 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.