

FRESH + CRISP

Lemony Coleslaw with Apples

A bright, creamy slaw with crisp apples, fresh herbs and a lively lemon finish.

12 SERVINGS	15 MIN PREP	2/3 CUP EACH
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INGREDIENTS

- 1/2 cup reduced-calorie mayonnaise
- 1/4 cup plain fat-free Greek yogurt
- 1 tsp grated lemon zest
- 3 Tbsp fresh lemon juice
- 1 tsp sugar
- 1/2 tsp table salt
- 1/2 tsp freshly ground black pepper
- 1 package (14 oz) coleslaw mix (shredded cabbage and carrots)
- 2 medium Gala apples, cut into matchsticks
- 1/4 cup chopped fresh Italian parsley
- 2 medium scallions, thinly sliced

DIRECTIONS

- 1 In a medium bowl, whisk together the mayonnaise, yogurt, lemon zest, lemon juice, sugar, salt and pepper.
- 2 Add the coleslaw mix, apples, parsley and scallions. Toss until evenly mixed and coated.
- 3 Cover and chill for 30 minutes to let the flavors blend. Stir before serving.

MAKE-AHEAD TIP

For the crispest texture, prepare the dressing ahead and toss with the slaw up to 30 minutes before serving.

1 WW POINT*	55 CAL	2g FAT	7g CARBS	2g FIBER	1g PROTEIN
per serving			4g sugars		~180mg sodium

*WW Points and nutrition are estimates based on 12 servings and typical reduced-calorie mayonnaise. Exact values vary by brand and the current WW calculator.