

Collard Green and Cabbage Slaw

Serves 4 - 6

Ingredients

- 4 cups thinly sliced collard greens
- 2 cups shredded cabbage
- 1/2 cup chopped fresh basil (optional)
- 1/4 cup olive oil
- 2 tablespoons apple cider vinegar
- 1 tablespoon Dijon mustard
- Salt and pepper to taste

Instructions

1. In a large bowl, combine the collard greens, shredded cabbage, and chopped fresh basil (optional).
2. In a small bowl, whisk together olive oil, apple cider vinegar, Dijon mustard, salt, and pepper.
3. Pour the dressing over the vegetables and toss until well coated.
4. Let the slaw sit in the refrigerator for at least 30 minutes before serving to allow the flavors to meld together. Serve chilled as a refreshing and crunchy salad.