

Bright Broccoli Slaw

Makes: 6 Servings

Ingredients

- 7 1/4 ounces** broccoli slaw
- 2 ounces** Ramen noodles
- 2 tablespoons** + 1 tsp Red onion, very finely diced
- 1/3 cup** + 2 Tbsp Dried cranberries
- 1 tablespoon** + 1 tsp Olive oil
- 2 tablespoons** + 1 tsp White wine vinegar
- 1/4 cup** pineapple juice
- 1 teaspoon** granulated sugar
- 1/4 teaspoon** Granulated Garlic
- 1/4 teaspoon** Granulated onion
- 1/8 teaspoon** Black pepper, ground



Directions

1. Combine oil, vinegar, pineapple juice and seasonings in bowl and whisk together to prepare dressing.
2. Add very finely diced onion and dried cranberries to dressing. Set aside and marinate for at least 1 hour.
3. Crush ramen noodles into small pieces. Discard seasoning package!
4. Combine broccoli slaw and ramen noodles. Add dressing and toss to combine.