

Cabbage Apple Slaw



Ingredients:

- 4 cups finely chopped cabbage
- 2 apples, chopped
- 1 bell pepper, chopped
- 1 ½ tablespoons low fat mayonnaise
- ½ cup low fat sour cream
- 1 tablespoon brown sugar
- 1 teaspoon lemon juice
- Salt and pepper to taste

Instructions:

- In a large bowl, combine cabbage, apple and bell pepper.
- In a small bowl, combine mayonnaise, sour cream, brown sugar and lemon juice.
- Add mayonnaise mixture to large bowl (cabbage mixture). Mix well.
- Season with salt and pepper.
- Can be served immediately or covered and chilled before serving.
- Refrigerate leftovers.

How to store:

- Store in an airtight container in the fridge
- Lasts for about 3-5 days