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Creamy Coleslaw with Yogurt Dressing

Prep time: 15 minutes

Servings: 4

This delightful, nourishing twist on the classic coleslaw brightens up any meal. The secret ingredient is our creamy plain yogurt adding loads of nutrients and flavor. With just the perfect dose of tart and healthy this will become your signature slaw in no time.

Ingredients

1 1/2 cup plain Green Valley Creamery Lactose-Free Plain Yogurt

2 Tbsp. olive oil

2 tsp. Dijon mustard

1 clove garlic, minced

1 1/2 tsp. kosher salt

1/2 head red cabbage, thinly shredded

1/4 head green cabbage, thinly shredded

1 Tbsp. fresh chives or dill, chopped

Instructions

1. In a large bowl, whisk together the yogurt, olive oil, mustard, garlic and salt.
2. Add the cabbage and remaining ingredients and toss.