

# Greek Yogurt Coleslaw

Yield: About 4½ cups, depending on how long it sits

## *Ingredients*

- ½ cup plain Greek yogurt
- 3½ tablespoons cider vinegar
- 2 tablespoons sugar (*original recipe called for 3 tbsp*)
- 1 teaspoon kosher salt
- ⅛ teaspoon black pepper
- 6¼ cups (approx) bagged coleslaw blend or shredded cabbage

## *Directions*

1. In a small bowl, combine Greek yogurt, vinegar, sugar, salt, and pepper and whisk until smooth and thoroughly combined.
2. Place slaw blend/cabbage in a large bowl and pour Greek yogurt dressing mixture over top. Stir to coat cabbage thoroughly.
3. Cover and refrigerate until using (preferably at least 30 minutes).

## *Tips & Twists*

- Feel free to add, chopped kale, broccoli, cauliflower, and shredded carrot all are wonderful additions to a coleslaw (just make your content equal the 6 ¼ cups until you see how the dressing coats)
- ***Make-Ahead:*** This coleslaw keeps well, covered in the refrigerator, and can easily be made several hours in advance.

Enjoy 😊