

NO-MAYO APPLE COLESLAW

Ingredients

- 3 cups green cabbage, shredded
- 1/3 cup apple, diced small
- 1 (15-ounce) can pineapple, drained
(reserve 2 Tbsp of juice)
- 1 Tbsp apple cider vinegar
- 2 Tbsp olive oil
- 1 Tbsp tahini
- 2 Tbsp agave nectar
- 2 Tbsp sunflower seeds

Directions

1. In a large bowl, combined the cabbage, apple, and pineapple.
2. In a separate small bowl, whisk together 2 tablespoons of the pineapple juice with the cider vinegar, olive oil, and tahini. Pour over cabbage and apples, tossing gently to coat.
3. Drizzle with agave nectar, again tossing to coat.
4. Cover and chill for at least 30 minutes before serving, and toss with sunflower seeds.