

# BLUEBERRY COLESLAW

## INGREDIENTS

1 head cabbage

1 large carrot

1/2 onion or 2-3 green onions

1/4 cup mayonnaise

1/4 cup plain unsweetened yogurt

1 tablespoon honey

2 tablespoons red wine vinegar

2 tablespoons chopped carrot tops

1 tablespoon toasted cumin seeds or ground cumin

1 tablespoon salt

1 pint blueberries (about 2 cups)

## DIRECTIONS

Shred the cabbage and carrot and thinly slice the onion. Combine all in a large bowl.

Add the mayonnaise, yogurt, honey, vinegar, carrot tops, cumin, and salt and toss to combine. Add the blueberries and toss gently.

Serve immediately or refrigerate to chill and serve soon.

