

Robyn's Relaxation Massage

Peace to all who enter here



1807 NE 2nd Street, Ocala, FL 34470

(352) 622-2115

Creamy Crispy Coleslaw with Pecans

Prep time: 15 min. / Serves 4-6

3/4 cup mayonnaise
3/4 cup sour cream
3 tablespoons apple cider vinegar
1 tablespoon honey
Juice of one lemon
Kosher salt and fresh ground black pepper
1/4 head green cabbage, finely sliced
1/4 head red cabbage, finely sliced
1/2 bunch kale, stems removed &
leaves finely sliced
3 carrots, peeled and julienned
2 green apples, thinly sliced
1/2 red onion, thinly sliced
1 cup pecans

Prepare the dressing by combining the mayonnaise, sour cream, vinegar, honey, lemon juice and some salt and pepper in a large mixing bowl. Whisk together to mix.

Add the green and red cabbage, kale, carrots, apples and onions. Toss well to coat everything evenly and mix. Set aside and toast pecans.

Set a large dry pan over medium to high heat and add the pecans. Brown the pecans all over, 5 to 6 minutes. Remove from the pan, roughly chop and then sprinkle them over the top of the coleslaw.