

# FOOD *with* PURP SE

## Broccoli Stem Slaw

Servings: 7; Serving Size: ½ cup

### Ingredients:

3/4 cup	Light Mayonnaise
1 tsp	Whole Grain Mustard
1 tsp	Yellow Mustard
1 tsp	Lemon Juice
2 tsp	Apple Cider Vinegar
2 tbsp	Honey
1/2 tsp	Fresh Basil, Chopped
1/2 tsp	Fresh Parsley, Finely Chopped
1/4 tsp	Celery Seed
1/2 tsp	Kosher Salt
1/4 tsp	Ground Black Pepper
12 ounce	Broccoli Stems
8 ounce	Carrots

### Preparation:

Whisk the mayo, mustard, lemon juice, vinegar, honey and spices together until creamy. Shred broccoli stems and carrots. Pour prepared dressing over shredded broccoli and carrots and toss well. Store in fridge at least 1 hour or overnight before serving to let flavors meld. Portion size: 1/2 cup.

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