

## *Idiot's Kitchen Recipe – Broccoli Slaw*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com)



### Ingredients:

- 1 (12 oz) bag of Broccoli Slaw
- 1 Tablespoon Lemon Juice
- 2 Tablespoons White Wine Vinegar
- 1 Tablespoon Honey
- ½ teaspoon each Salt & Pepper (more or less to taste)
- 1 “squirt” of Wasabi Paste
- 2 Tablespoons Light Mayonnaise
- 3 Tablespoons Light Olive Oil or Salad Oil
- ½ cup Slivered Almonds, toasted

Toast the almonds in a pan over medium low heat until golden brown. Let the almonds cool while you make the dressing.

In a large bowl, mix together 1 Tablespoon Lemon Juice, 2 Tablespoons White Wine Vinegar, and 1 Tablespoon Honey. Add salt & pepper and a squirt of Wasabi Paste about the size of a squirt of toothpaste onto a toothbrush. Add 3 Tablespoons of Light Olive Oil or Salad Oil and whisk the dressing to combine. (I do not recommend using extra virgin olive oil as the flavor will overpower the rest of the salad.) Taste to double check the seasonings and add more salt, pepper or wasabi as you like.

Dump in 1 (12 ounce) bag of Broccoli Slaw and toss to mix with the dressing. Add the toasted almonds and mix to combine.

Serves 4