

# Citrus Crunch Slaw



## INGREDIENTS

For the Slaw:

- 4 cups finely shredded green cabbage
- 1 Cara Cara navel orange, segmented and chopped
- 1 Tango mandarin, segmented
- 1 Pink Lady apple, thinly sliced
- 2 tbsp fresh herbs (mint or cilantro)
- 2 tbsp toasted sliced almonds (optional for crunch)

For the Dressing:

- Juice of 1 Cara Cara orange
- Juice of 1 Tango mandarin
- 1 tbsp lime juice
- 1 tbsp honey
- 2 tbsp olive oil
- Pinch sea salt
- Fresh cracked black pepper

Serve with  
grilled fish  
or roasted  
chicken

## INSTRUCTIONS

Prep produce:

1. Shred cabbage finely. Segment citrus and remove seeds. Thinly slice apple (toss lightly in citrus juice to prevent browning).

Make dressing:

1. Whisk together citrus juices, lime juice, honey, olive oil, salt, and pepper until emulsified.
2. Assemble:
3. Toss cabbage, apples, citrus, and herbs with dressing until evenly coated.
4. Finish:
5. Top with toasted almonds just before serving.
6. Rest:
7. Let sit 10–15 minutes to soften slightly while staying crisp.

