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# Cranberry-Almond Coleslaw



Smoked almonds and dried cranberries give this sideline favorite just the right amount of flavor.

**Hands-On:** 15 mins

**Total:** 15 mins

**Yield:** Makes 8 servings



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Styling: Amy Burke

## Ingredients

- ¼ cup apple cider vinegar
- 2 tablespoons Dijon mustard
- 2 tablespoons honey
- ¾ teaspoon salt
- ¼ teaspoon freshly ground pepper
- ¼ cup canola oil
- 2 (10-oz.) packages shredded coleslaw mix
- 1 cup chopped, smoked almonds
- ¾ cup sweetened dried cranberries
- 4 green onions, sliced
- 2 celery ribs, sliced

## Directions

### Step 1

Whisk together first 5 ingredients. Gradually add oil in a slow, steady stream, whisking constantly until blended. Stir together coleslaw mix and next 4 ingredients in a large bowl; add vinegar mixture, tossing to coat.

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