

Cinnamon Inspired Broccoli Cole Slaw



Vinaigrette

- 1/3 CUP orange juice
- 1/3 CUP olive oil
- 2 TSP cinnamon
- 1 TSP powdered ginger

Coleslaw

- 2 BAGS (12 oz) Broccoli Coleslaw. Look for this in your supermarket. It stays crisper than cabbage, which is traditionally used for coleslaw

- 1 CUP raisins
- 1 CUP dried cranberries
- 1/2 CUP toasted walnuts or another nut


Directions

Mix Vinaigrette thoroughly into slaw mixture and refrigerate for 30 minutes.



**BRAIN
HEALTHY
COOKING**



A recipe from the kitchen of 

SeniorLivingResidences.com