



## Brussels Sprout Slaw with Cranberries

Jacob · 30/09/2024



### Prep Time

12

### Difficult

Medium

### Servings

12 servings

### Description

Similar to a coleslaw but made with shredded Brussels sprouts instead of cabbage for a unique taste

### Ingredients

- - 1 pound Brussels sprouts
- shredded - 4 carrots
- peeled and shredded - 1 cup shredded red cabbage - 1 cup creamy salad dressing (such as Miracle Whip®) - 1 cup mayonnaise - 1/2 cup canola oil - 1/4 cup apple cider vinegar - 1 tablespoon celery seed - salt and ground black pepper to taste - 5 ounces dried cranberries

### Instructions

1. Combine Brussels sprouts
2. carrots
3. and cabbage in a large bowl. Combine salad dressing
4. mayonnaise
5. canola oil
6. vinegar
7. celery seed
8. salt
9. and pepper in a separate bowl. Pour dressing over vegetables and toss well to combine. Add dried cranberries and toss again. Cook's Notes: Plain vegetable oil is fine in place of canola
10. and white wine vinegar works if you don't have apple cider vinegar. I like to use pomegranate dried cranberries. You can also use dried cherries if you prefer.