



CLASSIC KETO COLESLAW

INGREDIENTS

- 1 16 oz bag shredded Coleslaw mix
- 1/3 cup Mayonnaise
- 1/8 cup Apple Cider Vinegar
- 1-2 tbsp Ketologie Sweet Like Sugar
- 2 tsp fresh dill
- 2 tsp celery seed
- 1 tsp sea salt

PRO TIP: Coleslaw is always best the second day, preparing your Coleslaw the night before or the morning of gives the cabbage time to absorb the dressing.

INSTRUCTIONS

Combine all ingredients except the shredded cabbage, whisk until dressing is smooth

Fold in the cabbage and let chill for at least 30 minutes.
Best served the next day.

*if you like your Coleslaw on the sweet side use 2 tbsp of Sweet Like Sugar, if you prefer tangy slaw add an extra tablespoon of apple cider vinegar and only use 1 tbsp of Sweet Like Sugar

8 servings per recipe, 3/4 cup portion size

Nutrition Facts	
Classic Keto Coleslaw	
Amount Per Serving	
Calories 80	Calories from Fat 63
% Daily Value*	
Total Fat 7g	11%
Saturated Fat 1g	5%
Cholesterol 4mg	1%
Sodium 361mg	15%
Potassium 103mg	3%
Total Carbohydrates 4g	1%
Dietary Fiber 1g	4%
Sugars 2g	
Protein 1g	2%
Vitamin A	1.1%
Vitamin C	25.2%
Calcium	3.2%
Iron	2.7%

* Percent Daily Values are based on a 2000 calorie diet.

*Nutritional info does not include sugar alcohols.