



# Broccoli Cole Slaw with Apple and Pancetta

**Servings**

4

**Calories**

260

**Prep Time**

10 minutes

**Total Time**

15 minutes

**Skill Level**

Easy

## Ingredients

1 (12 ounce) bag Mann's Broccoli Cole Slaw

1 red skinned apple, thinly sliced

1/3 cup pancetta, cooked and cubed

1/4 cup cranberries, dried

1/4 cup pecans, toasted and chopped

### Honey Mustard Dressing

1 tablespoon mayonnaise

1 tablespoon Dijon mustard

2 tablespoons honey

1 tablespoon apple cider vinegar

1/2 teaspoon salt

1/4 teaspoon freshly ground pepper



## The Method

In salad serving bowl, toss Broccoli Cole Slaw, apple, pancetta, cranberries and pecans. Set aside.

### For Mustard Dressing

In a small bowl, stir mayonnaise with mustard, honey, vinegar, garlic, salt and pepper.

Add dressing to salad bowl and toss once more.

### Nutrition Facts

Serving Size 203g | Servings: 4

#### Amount Per Serving

Calories 260 | Total Fat 14g (sat fat 3.5g trans 0g) | Cholesterol 15mg | Sodium 740mg | Total Carbohydrate 32g | Dietary Fiber 5g | Sugars 24g (includes 8g Added Sugars) | Protein 6g | Vitamin D 0% | Calcium 4% | Iron 6% | Potassium 8%