



## Slammin' Slaw



2/3 cup: 49 calories, <0.5g total fat (0g sat. fat), 304mg sodium, 9.5g carbs, 2g fiber, 5g sugars, 1g protein

**Prep:** 5 minutes

**Chill:** 3 hours

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### Ingredients

One 16-oz. package cole slaw mix, dry (or 6 cups shredded cabbage mixed with 1 cup shredded carrots)  
1/4 cup fat-free mayonnaise  
1/4 cup fat-free sour cream  
2 1/2 tbsp. seasoned rice vinegar  
1 tsp. Dijonnaise  
2 no-calorie sweetener packets (like Splenda)  
1/4 tsp. seasoned salt (like Lawry's)  
salt and pepper, to taste

### Directions

To make dressing, combine mayo, sour cream, rice vinegar, Dijonnaise, sweetener, and seasoned salt. Mix well.

Place cole slaw mix in a large bowl. Add dressing and stir until all of the slaw is thoroughly coated.

Cover and refrigerate for at least 3 hours. (For best flavor, make slaw the night before you plan to serve it.)

Then just give it a good stir, and season to taste with salt and pepper. Enjoy!

#### MAKES 6 SERVINGS

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