

Colorful Coleslaw with Cranberries and Pecans

¼ cup cider vinegar
3 tbsp vegetable oil
1 tbsp granulated sugar
1 tsp Dijon mustard
Salt and pepper

5 cups thinly shredded green cabbage
1 large carrot grated
1 yellow bell pepper, cut into small cubes
4 green onions, thinly sliced
½ cup dried cranberries
½ cup pecan pieces

Place the first 5 ingredients in a bowl and whisk to combine. The coleslaw and its dressing could be prepared separately several hours in advance and kept in the fridge until ready to toss together and serve.