

Warm Pecan Cabbage Slaw

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Servings: 6

Start to Finish Time: 20 minutes

4 cups cabbage, coarsely shredded

1/2 cup carrot, shredded

1/4 cup green onions, sliced

2 tablespoons water

1/2 teaspoon salt

1/4 teaspoon pepper

1 tablespoon butter, melted

1 teaspoon Dijon mustard

1/4 cup chopped pecans, toasted

In a large saucepan, combine the cabbage, carrot, green onions, water, salt and pepper.

Cover and cook for 5 to 7 minutes or until the cabbage is crisp-tender. Drain, if necessary.

In a small bowl, combine the butter and mustard. Pour over the cabbage mixture and toss to coat.

Stir in the pecans.

Per Serving (excluding unknown items): 72 Calories; 5g Fat (63.5% calories from fat); 1g Protein; 6g Carbohydrate; 2g Dietary Fiber; 5mg Cholesterol; 223mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1 Vegetable; 1 Fat; 0 Other Carbohydrates.