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▶▶▶ January 2013 ◀◀◀

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Bok Choy-Apple Slaw

Prep Time: 20 mins

Total Time: 20 mins

Ingredients

- 1/3 cup(s) sour cream, reduced-fat
- 1/3 cup(s) mayonnaise, reduced-fat
- 2 tablespoon vinegar, white wine
- 2 teaspoon sugar, granulated, or honey
- 1/2 teaspoon celery salt
- 1/4 teaspoon salt
- 6 cup(s) bok choy, very thinly sliced, (about 1-pound head, trimmed)
- 1 large apple(s), Granny Smith, julienned or shredded
- 1 large carrot(s), julienned or shredded
- 1/2 cup(s) onion(s), red, slivered

Preparation

1. Whisk sour cream, mayonnaise, vinegar, sugar (or honey), celery salt and salt in a large bowl until smooth.
2. Add bok choy, apple, carrot and onion; toss to coat.