

BROCCOLINI AND KALE SLAW

HEALTHY
PICK



Serves 4-6



Prep Time 15 minutes



INGREDIENTS

- 250g pkt broccolini
- 2 cups baby kale, finely sliced
- ½ small red onion, finely chopped
- ½ cup dried cranberries or currants
- ½ cup toasted almonds, roughly chopped
- ¼ cup chopped coriander

METHOD

1. Trim the broccolini and cut into shorter lengths. Cut lengths into very thin slices with a knife or using a food processor fitted with a cutting blade attachment.
3. Place the broccoli into a bowl with the sliced kale, red onion, cranberries or currants, almonds and coriander.

- 1/2-3/4 cup **HEINZ [SERIOUSLY] GOOD™ Original Mayonnaise**
 - 2-3 tbsp cider vinegar or lemon juice
 - 2 Tbsp chia seeds (optional)
4. Combine the **HEINZ [SERIOUSLY] GOOD™ Original Mayonnaise** and cider vinegar or lemon juice in a small bowl.
 5. Stir the dressing through the coleslaw and top with chia seeds if desired.

TIPS

- Replace broccolini with 1 head of broccoli.