

# Aunt Nellie's®



## BEET SUPER SLAW WITH HONEY MUSTARD VINAIGRETTE

**SERVES:** Makes 4 SERVINGS

**PREP & COOK TIME:** 10 MINUTES

**Courtesy of:** "You've Got Good Taste" winner,  
Fiona G. of TX

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### INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets, drained
- ½ head red cabbage, thinly sliced
- ⅓ cup toasted walnuts
- 2 tablespoons sunflower seeds
- ½ bell pepper, sliced, any color
- ½ cup wild blueberries
- 8 large strawberries, sliced or quartered

## HONEY MUSTARD VINAIGRETTE

- 1/3 cup honey
  - 1/3 cup mustard, Dijon or other
  - 3 tablespoons olive oil
  - 1 teaspoon black pepper
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## INSTRUCTIONS

1. In a large bowl, mix together beets, red cabbage, walnuts, sunflower seeds, bell pepper, blueberries, and strawberries.
  2. Pour vinaigrette ingredients into a small jar. Close the jar and shake vigorously.
  3. Divide slaw among 4 bowls and top with dressing.
  4. Serve chilled or at room temperature.
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