### INGREDIENTS

- 2 ea Cabbage heads (shredded)
- 1 cup White onion (shredded)
- 2 ea Carrots (shredded)
- 4 cup Blueberries
- 2 cup Light mayonnaise
- 1/4 cup Red wine vinegar
- 2 Tbs Light honey
- 1/4 cup Cilantro (fresh, minced)
- 2 Tbs Cumin Seeds (ground)

### INSTRUCTIONS

1. In a large bowl, add shredded vegetables and mix to combine.
2. In a separate bowl, stir together mayonnaise, vinegar, honey, cilantro and cumin.
3. Add sauce to shredded vegetables and mix well.
4. Add fresh blueberries and gently mix to combine.

*To best incorporate flavors, let it sit refrigerated.*

### NUTRITION

- Calories: 130
- Sodium: 170 mg
- Trans Fat: 0 g
- % Calories from Saturated Fat: 7%

Number of Servings: 20 (166 g per serving)

Recipe courtesy of LincolnHealth