

Warm Coleslaw with Honey Dressing

From your box: Napa Cabbage, Scallions

*Other Ingredients: carrots, onion, dry mustard, cider vinegar,
honey, caraway seeds*

Finely chop one onion and sauté in olive oil with 1 tsp. dry mustard. Transfer to bowl. Over medium heat, sauté one large julienned carrot in olive oil until tender crisp and add to bowl with onion. Add a little more olive oil to skillet, and sauté thinly sliced Napa cabbage, stirring constantly until it starts to wilt. Immediately add to bowl with onions and carrots. In the same skillet over medium heat, add 3 T cider vinegar and 1 T honey whisking until honey is dissolved. Pour over slaw, stir to combine, and garnish with ½ tsp. caraway seeds and chopped scallions. Serve warm.

Adapted from The New Mayo Clinic Cookbook