



### Collette's Broccoli Slaw

This recipe is from Collette's Cooking Corner. This is her classic broccoli slaw recipe, which is quick and easy, with a texture like pasta.

This is a low carb dish with very few calories (1 cup has 25 calories). Great side dish to make when you are in a hurry.

#### Ingredients

- 1 bag Broccoli Slaw (julienned broccoli, carrots, and red cabbage)
- 1 teaspoon Paprika
- 1 tablespoon Soy Sauce
- 1 packet Stevia Plus
- 2 teaspoons Dijon Mustard
- Salt and pepper to season (she uses low salt with potassium)

You can also add garlic powder and play with other spices

#### Preparation process

- Add broccoli slaw mix to wok-like pan or skillet
- Add paprika, soy sauce, packet of stevia plus, mustard, salt and pepper
- Put on the lid and turn on stove to medium high
- Steam with the lid on for 3-5 minutes
- Remove the lid and toss it together with tongs as you cook

Serve with your main dish.

## Bonus Items

If you want to watch the video again, click [here](#).

If you are interested in the Dijon mustard used in this recipe (maille), check out this online option [here](#).