

## Fresh Apple Cranberry Slaw with Tangy Yogurt Dressing

Looking for a vibrant, refreshing side dish that brings both



**TIME**  
**30 min**

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### INGREDIENTS

For the Slaw:

- 4 cups shredded green cabbage
- 1 cup shredded red cabbage
- 1 large apple, julienned (Honeycrisp or Granny Smith work best)
- 1/2 cup dried cranberries
- 1/4 cup chopped pecans (optional)
- 2 green onions, thinly sliced

For the Dressing:

- 1/4 cup mayonnaise
- 1/4 cup Greek yogurt (or sour cream)
- 1 tbsp apple cider vinegar
- 1 tbsp honey (or maple syrup)
- Salt and pepper, to taste

### DIRECTIONS

1. Make the Slaw Base: In a large mixing bowl, combine:
2. Green cabbage
3. Red cabbage
4. Julienned apple
5. Dried cranberries
6. Chopped pecans (if using)
7. Green onions
8. Toss lightly to mix.
9. Whisk the Dressing: In a separate small bowl, whisk together:
10. Mayonnaise
11. Greek yogurt
12. Apple cider vinegar
13. Honey or maple syrup
14. Salt and pepper
15. Stir until smooth and well combined.
16. Dress and Chill: Pour the dressing over the slaw mixture. Toss everything together until evenly coated. Refrigerate for at least 30 minutes before serving to let the flavors meld.

### SWAPS & NOTES

Apple swap : Pink Lady or Fuji also work well for a sweet crunch.

Nuts : Toasted walnuts or sunflower seeds are great if you don't have pecans.

Dairy-free : Use a plant-based yogurt and mayo to keep it vegan-friendly.

Dressing flavor : Add a pinch of ground mustard or a splash of lemon juice for added zing.

## TIPS FOR SUCCESS

Use a mandoline or food processor for fast, even slicing.

Julienne the apples just before mixing to prevent browning (or toss in lemon juice).

Let it chill : The flavor improves as it sits-perfect for make-ahead meals or potlucks.

Double the batch : This slaw disappears fast, especially on holiday tables.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/fresh-apple-cranberry-slaw-with-tangy-yogurt-dressing/>