

Blueberry Broccoli Slaw ***From My Carolina Home***

Ingredients

1 pint North Carolina Blueberries,
divided
1/2 cup mayonnaise
1 teaspoon Sriracha sauce
1 tsp salt
1 large head broccoli
1/2 head of cabbage
2-3 baby carrots
1/3 of a 5 ounce can of chow mein noodles



Directions

Roughly chop 1/4-cup blueberries in a food processor or blender. Add mayonnaise, Sriracha sauce, and salt. Continue processing until mostly smooth with just some bits of blueberries left and set aside.

Prepare broccoli by cutting into small, bite size florets, about 3 cups. Blanch the broccoli in boiling water for about 15 seconds. Drain, and rinse with cold water to stop the cooking, then pat dry with paper towels. Cut the cabbage into julienne strips. Grate the carrot. Combine vegetables and remaining blueberries in a large serving dish.

Toss about 1/3 of the dressing with the vegetables and blueberries, and store remainder in refrigerator for another use (or add a bit more to the slaw to taste). At serving time, top with chow mein noodles. Enjoy!

This recipe will serve 8-10. It makes a 9×12 dish.

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