



## **“Grill It Safe”**

### Fat Free Cole Slaw

- Cabbage, green- 1 head, small
- Onion, sweet- 1 ea, small
- Onion, green- ½ bunch
- Carrots- 2 ea
- Greek yogurt- 2 cups
- Buttermilk- ½ cup
- Agave nectar- ¼ cup
- Salt/black pepper- To taste

### Directions

1. Chop cabbage, onions and carrots to desired sizes and combine.
2. Add yogurt, buttermilk and agave nectar, mix thoroughly.
3. For a wetter slaw, add more yogurt and buttermilk until desired consistency is reached.
4. Season to taste with salt and pepper.
5. Refrigerate until needed