



Noreen's Kitchen

Warm Sweet & Sour Slaw

Ingredients

1/2 head of fresh cabbage, shredded	1 teaspoon celery seed
1 cup shredded carrots	1 teaspoon garlic powder
1 medium onion, sliced thin	1 teaspoon onion powder
1 cup granulated sugar	1 teaspoon salt
1/2 cup vegetable oil	1 teaspoon cracked black pepper
1/2 cup apple cider vinegar	

Step by Step Instructions

Preheat oven to 350 degrees.

Place cabbage, carrots and onions in a large bowl and toss together well to combine.

Mix remaining ingredients together to form a dressing.

Pour dressing over the mixed vegetables and toss to coat.

Pour the dressed vegetable mixture out onto a rimmed sheet pan that has been lined with foil.

Bake for 15 to 20 minutes or until the cabbage is tender crisp but not soggy.

Remove from oven and allow to rest for five minutes before serving.

Leftovers should be kept in an airtight container in the refrigerator and eaten within three days.