

Bell Pepper and Apple Slaw

1 medium red bell pepper, cored and julienned
1 medium yellow bell pepper, cored and julienned
2 medium carrots, grated
2 celery stalks, thinly sliced
1 Granny Smith apple, cored and julienned
Seeds of 1 pomegranate
Zest and juice of 1 large orange
2 Tbsp white balsamic vinegar
½ tsp salt
2 Tbsp olive oil
1 tsp Dijon mustard
Pinch of red pepper flakes

In a large bowl, combine both bell peppers, the carrots, celery, apple and pomegranate seeds. In a small bowl, whisk together the orange zest and juice, vinegar, salt, olive oil, mustard, and red pepper flakes. Pour over the slaw mixture and toss to coat thoroughly.