

## Cranberry Coleslaw with Herbes de Provence Aioli



**Serves:** 6-8

### Ingredients

- 4 cups packaged coleslaw mix
- $\frac{2}{3}$  cup dried cranberries
- $\frac{2}{3}$  cup [Gustare Herbes de Provence Aioli](#)
- $2\frac{1}{2}$  tbsp. [Gustare Cape Cod Cranberry-Pear Balsamic Vinegar](#)
- $\frac{1}{4}$  tsp. sea salt
- $\frac{1}{8}$  tsp. black pepper, freshly ground

### Directions

1. Combine coleslaw and dried cranberries in medium bowl.
2. Add Herbes de Provence Aioli and toss to coat well.
3. Add Cape Cod Cranberry-Pear balsamic and stir.
4. Season with salt and pepper and toss to distribute evenly. Enjoy!

### Note

To add some extra vibrant color to this crunchy side dish, try using a red cabbage-based coleslaw mix. It's an instant pop of color and flavor to accompany pork or top a slider. Enjoy the possibilities!