Dinner Tonight!

Broccoli Slaw with Chicken and Honey-Lime Dressing

Dressing:
¼ cup fresh lime juice
1 ½ Tablespoons olive oil
2 Tablespoons seasoned rice wine vinegar
2 teaspoons honey
1 teaspoon cumin
1 small clove garlic, crushed
¼ teaspoon salt
¼ teaspoon black pepper

Slaw:
2 bags (9 ounces each) broccoli coleslaw
2 cups shredded cooked chicken
1 cup black beans, drained and rinsed
½ cup thinly sliced green onion

Combine dressing ingredients in small bowl; whisk until well combined. Set aside. Place broccoli coleslaw and remaining ingredients in large bowl; toss gently to combine. Drizzle dressing over slaw; toss gently to coat. Chill at least 1 hour to let flavors blend. Toss before serving.

Serves: 4

Nutrition facts per serving
Calories: 272
Total Fat: 10 g
Saturated Fat: 2 g
Cholesterol: 58 mg
Sodium: 555 mg
Carbohydrate: 24 g
Dietary Fiber: 7 g
Protein: 26 g

Serve with: Fresh fruit and corn chips