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## **Cancer-Fighting Broccoli Slaw Recipe**

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Broccoli is the star of the show in this delicious summertime dish! Cruciferous vegetables such as broccoli have been consistently linked with a reduced risk of prostate cancer. Lycopene, found in the cherry tomatoes in this dish, can also help prevent DNA mutations that initiate prostate cancer. Enjoy this slaw with lunch or dinner. Makes 4–6 servings.

### **Ingredients**

- 1 12-oz. package of broccoli slaw
- 1/2 cup dried cranberries
- 1/2 cup sliced almonds
- 1/2 cup sliced cherry tomatoes
- 3 tbsp. extra virgin olive oil
- 3 tbsp. rice vinegar
- 3 tbsp. Greek yogurt
- 3 tbsp. Honey
- 1.5 tsp. Dijon mustard
- Dash of pepper and salt, if desired



### **Directions**

1. Combine the broccoli slaw, cranberries, almonds and cherry tomatoes in a large mixing bowl.
2. In a separate bowl, whisk together the olive oil, vinegar, Greek yogurt, honey and Dijon mustard.
3. Pour the dressing over the broccoli slaw, and stir well to combine. Refrigerate until ready to serve!