# www.KittysLighterWeigh.com

# **Spicy Southern Cole Slaw**



Pictured here with my Pulled Pork Barbecue Sandwich

## Totals: per serving (about <sup>1</sup>/<sub>2</sub> cup)

Calories 40 Fat 0g Fiber 3g Carbs 7g

### What you'll need:

- 1 Large head of cabbage
- <sup>3</sup>⁄<sub>4</sub> Cup fat free mayonnaise (the ten calorie per tablespoon kind)
- <sup>1</sup>⁄<sub>4</sub> Cup fat free Zesty Italian Dressing
- <sup>1</sup>/<sub>2</sub> tsp Lawry's Season Salt
- <sup>1</sup>/<sub>2</sub> tsp garlic Salt
- <sup>1</sup>/<sub>2</sub> tsp ground black pepper
- 1 Large bowl for mixing
- 1 Medium sized bowl for serving

### Let's get to cooking!

- 1. Shred your cabbage and place in large bowl.
- 2. Mix together mayonnaise, Italian dressing and spices in separate smaller bowl, then pour over your cabbage.
- 3. Very similar to tossing a salad, mix the cabbage with the mayo mixture until well mixed.

My Momma, who always made spicy slaw, inspired this **Kitty's Lighter Weigh** recipe.