Beet & Carrot Slaw



- 1 red beet, scrubbed and grated
- 2 medium carrots, peeled and grated
- Beet greens or 2 collard green leaves, de-stemmed, cleaned and cut into thin ribbons
- 2 Tbsp fresh lemon juice
- 1 Tbsp olive oil
- 1 Tbsp rice vinegar
- 2 Tbsp sunflower seeds (optional)

Add all ingredients to a bowl and toss well to combine.

This slaw stores well in the fridge for about 5 days.

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