



Ultimate Keto and Low Carb Coleslaw

Looking for the BEST Keto or Low Carb Coleslaw for your next BBQ or neighborhood potluck? This is IT! We even eat it plain for lunch!

You can't go wrong adding bacon and cheese - whether it's in our Loaded Broccoli Salad or this Ultimate Coleslaw!

Recipe:

Mix Together:

- 4 Slices of Bacon - cooked and crumbled
- ½ C Mayo (we use Sir Kensington's Avocado Mayo)
- 1 T Dijon
- 2 T Apple Cider Vinegar
- Pinch of Salt and Pepper to taste
- ½ C Cheddar Cheese - shredded
- ½ Head of Cabbage
- 2T Green Onions
- 1 tsp Truvia



Mix wet ingredients - then add in dry ingredients. It's delicious!
Refrigerate and Serve!

The Keto Dad Tips and Tricks:

- We love to cook up a full batch of bacon and save it in the freezer. Use it to crumble into recipes like this, or just eat straight outta the freezer.
- You can shred or cube the cheese, but grating it yourself is best! (Try to avoid the pre-shredded)
- The other half of the cabbage can be used for roasted cabbage in the air fryer or for kielbasa!

Serves: 6

Calories: 101, Fat: 7g, Carbs: 5g, Fiber: 2g, (Net Carbs 3) Protein: 6g

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