

Broccoli Slaw

Yield: 8 servings.

- 2 (12-ounce) bags broccoli slaw**
- 2 tablespoons red onion, minced**
- 2 tablespoons fresh dill, chopped**
- 1/4 cup plain Greek yogurt**
- 1 tablespoon red wine vinegar**
- 1 teaspoon granulated sugar**
- 1 teaspoon Dijon mustard**
- Juice of 1 lime**
- Salt and pepper to taste**

Pour broccoli slaw into a large bowl. Add red onion and dill.

In a small mixing bowl, whisk together yogurt, vinegar, sugar, mustard, and lime juice. Toss slaw together to make sure broccoli is coated. Season with salt and pepper. Mix well.



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Braised Plums & Orange Compote

Yield: 6 servings.

- 2 tablespoons coconut oil**
- 1 pound red plums, pitted and sliced (5 to 6 plums)**
- 3 oranges, peeled and divided into sections (pith removed)**
- 3 tablespoons light brown sugar**
- ¼ cup heavy cream**
- 2 teaspoons orange zest**
- ½ cup shelled pistachios, chopped**
- Vanilla ice cream**

In a large saucepan, heat the coconut oil over high heat. Add the plums, orange slices, and sugar. Reduce heat to medium and cook, stirring occasionally, for 2 minutes.

Stir in the cream. Cover the saucepan and simmer for 3 minutes or until the skin of the plums starts to break down. Transfer to a large serving bowl and let cool completely.

Serve with vanilla ice cream and top with orange zest and pistachios.



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