

Cilantro-Lime Red Cabbage Slaw

This tasty, versatile and beautiful coleslaw adds a fresh crunch to your tacos. It is our favorite topping on pork carnitas tacos. But it is also delicious on sandwiches and burgers, or as a side dish with your weekend barbeques or potlucks.

PREP: 20 minutes

COOK: none

SERVES: 6

4 cups red cabbage, thinly sliced (about 1 small cabbage)
2 carrots, peeled and grated (with box grater or food processor)
½ cup red onion, thinly sliced
1 fresh jalapeño pepper, seeded & minced (optional)
¼ cup chopped fresh cilantro

Coleslaw Dressing:

Zest of 1 lime
2 limes juiced (use lime zested + one other)
2 tablespoons olive oil
2 tablespoons mayonnaise
2 tablespoons honey
½ teaspoon garlic powder
½ teaspoon ground cumin
½ teaspoon kosher salt
¼ teaspoon freshly ground black pepper

1. In a large bowl add red cabbage, carrots, red onions, and jalapeño. Toss to combine.
2. Zest one lime and then slice that lime and one other in half to juice.
3. In a small bowl add lime zest, lime juice, olive oil, mayonnaise, honey, garlic powder, ground cumin, salt and pepper. Whisk well to make sure the mayonnaise and honey are combined.
4. Drizzle the dressing over the vegetables and mix well.
5. Gently mix in cilantro. Reserve a little cilantro to garnish the top of the coleslaw.
6. Can be served immediately or refrigerated for a few hours to allow flavors to marinate.

