



cara price

MEXICAN COLESLAW

INGREDIENTS

- 8 cups of shredded red & green cabbage mix
- 1/3 cup cilantro, chopped
- 1/3 cup green onions, chopped
- 1 clove garlic, minced
- 2 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 1 tablespoon stone ground mustard
- 1 tablespoon honey
- 1 tablespoon fresh lime juice
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon cumin
- zest from 1 lime

DIRECTIONS

place the cabbage, cilantro & green onions in a large bowl, preferably with a seal tight lid.

whisk all the remaining ingredients in a small bowl & pour over cabbage mixture.

toss well, making sure to coat all the veggies.

cover tightly & place in refrigerator for 45 minutes before serving.

this slaw is best eaten immediately but it will keep for about 48 hours.