

Mexican Coleslaw with Cilantro-Lime Dressing

Ingredients

- 2 cups shredded cabbage mix, with red and green cabbage and shredded carrots (also some broccoli slaw)
- ½ medium red pepper

Dressing

- ¼ cup chopped cilantro
- ¼ cup chopped shallot or red onion
- ⅛-¼ cup red wine vinegar, or vinegar of choice
- ⅛ cup olive oil, or veggie broth for oil free
- 1 Tbsp lime juice, about one lime
- ½-1½ tsp cumin, adjust for taste preference
- ¼ tsp sea salt
- Extra veggie broth to thin out dressing, if needed, about ¼ cup

Preparation

1. Place all dressing ingredients in a mason jar or container and mix well
2. After mixing, allow dressing to sit while prepping the rest of the salad so that the flavors can combine, can be done the day before
3. Thinly slice the red pepper
4. Place it in a bowl with the cabbage
5. Combine dressing and coleslaw ingredients and serve

