

Rainbow Slaw

This tangy Mexican inspired slaw adds a bright burst of flavor to your meals. It's also a perfect low calorie side dish or topper for tacos, salads and grain bowls.

YIELD 12 SERVINGS	PREP TIME 5 MIN	TOTAL TIME 15 MIN
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INGREDIENTS

For the Dressing:

1 each	Lime, juiced
1 Tbsp	Rice Vinegar
2 tsp	Honey
¼ tsp	Kosher Salt
¼ tsp	Black Pepper
¼ tsp	Smoked Paprika
⅛ tsp	Cumin, ground

For the Slaw:

¼ each	Green Cabbage, finely shredded (about 2 cups)
½ each	Red Bell Pepper, finely sliced (julienne)
¼ each	Red Onion, finely sliced (julienne)
2 Tbsp	Cilantro leaves, chopped

CHEF'S NOTES

If you're looking for a little more heat in your slaw, try adding a pinch of cayenne pepper from your spice rack or add fresh minced jalapeno.

You can also your favorite tropical fruit like diced mango or pineapple to add a touch of sweetness.

DIRECTIONS

1. Gather all necessary equipment and ingredients.
2. In a medium bowl, whisk the dressing ingredients until well combined.
3. Add the slaw ingredients to the dressing and stir with a spatula to combine thoroughly.
4. For best flavor, cover and refrigerate for about 10 minutes before serving.

Nutrition Facts

12 servings per container

Serving size 1/4 cup (33g)

Amount Per Serving

Calories 10

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 45mg 2%

Total Carbohydrate 3g 1%

Dietary Fiber <1g 2%

Total Sugars 2g

Includes <1g Added Sugars 2%

Protein 0g 0%

Vitamin D 0mcg 0%

Calcium 10mg 0%

Iron 0.2mg 0%

Potassium 50mg 2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

