

CILANTRO-LIME SLAW

SERVES 4-6

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- ½ medium-large green cabbage or purple cabbage or a combination*
- 1 large carrot, grated*
- 3 scallions, white and light green parts, thinly sliced*
- 1 jalapeno chile, seeded* and finely diced (optional)*
- ¾ - 1 cup cilantro leaves and tender stems, chopped*
- 3 Tablespoons freshly squeezed lime juice*
- 3 Tablespoons, unrefined, cold pressed extra-virgin olive oil*
- ½ teaspoon fine grain sea salt*

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1. Core the cabbage and slice very thinly. Slice very thinly either with a mandoline or a very sharp knife. Place in a large bowl with the grated carrot, scallions, jalapeno and cilantro. Toss to combine.
2. Add the lime juice, olive oil and salt to the cabbage mixture and combine well. Taste for seasoning.

*Leave the seeds if you like it hotter.