



Southwest Slaw



Prep Time: 10 mins Serves: 6

Ingredients:

- 3 cups cabbage, finely sliced-about half a head (purple or green)
- 2 cups carrots, shredded
- 1 small head broccoli, including the stem
- ¼ cup fresh cilantro, chopped

Dressing:

- ½ cup olive oil
- 3 Tbsp lime juice
- 1 clove garlic, pressed or minced
- ½ tsp ground cumin
- ½ tsp salt

Instructions:

1. Shred or finely slice the cabbage into thin 2 inch long strips.
2. Cut broccoli florets off of stems, and break into tiny pieces.
3. Shred carrots and broccoli stems using a box grater.
4. Chop fresh cilantro.
5. In a medium serving bowl, combine the prepared veggies and cilantro.
6. Add the olive oil, lime juice, garlic, cumin, and salt to a jar. Seal and shake well.
7. Drizzle the dressing over the slaw and toss until all of the ingredients are lightly coated.
8. Taste and add additional lime juice and seasonings as needed.

**Add to tacos for a
crunchy, flavorful
punch**