

Spicy Southwestern Slaw

Blog, Salads, Side

Prep Time: 15 min **Cook Time:** 1 hr **Servings:** 6

INGREDIENTS

3 cups shredded cabbage
1 carrot, shredded
1 onion, diced
1 red bell pepper, diced
1 jalapeno pepper, seeded and diced
1 tablespoon chopped fresh cilantro
1/2 cup canola oil
2 tablespoons apple cider vinegar
1 tablespoon white sugar
1 teaspoon cayenne pepper
salt and pepper to taste

DESCRIPTION

This is a spicy, flavorful coleslaw speckled with diced jalapenos, red bell pepper and cilantro.

DIRECTIONS

1. In a large bowl, toss together the cabbage, carrot, onion, red pepper, jalapeno and cilantro. Set aside.
2. In a small bowl, whisk together the oil, vinegar, sugar, cayenne pepper, salt and pepper. Pour over vegetable mixture and toss to combine. Cover and refrigerate for at least one hour.

