

Mexican Coleslaw with a cumin & lime dressing

Ingredients

4 cups shredded cabbage mix , (a mix of red and green cabbage / shredded carrots)
1 red pepper , medium sized

Dressing:

½ cup chopped cilantro
½ cup chopped red onion
½ cup red wine vinegar , or vinegar of choice
¼ cup olive oil,
2 tablespoons lime juice , about one lime
1 tablespoon cumin
1/2 teaspoon sea salt
A few tbsp vegetable stock to thin out dressing if needed , up to a 1/4 cup

Directions

Step 1:

Place all dressing ingredients in a mixing bowl or container and whisk or shake well. After mixing, allow dressing to sit while prepping the rest of the salad so that the flavors can combine. You can also do this the day before.

Step 2:

Thinly slice the red pepper, cabbage, red green cabbage, and place in a large mixing bowl.

Step 3:

Combine dressing and coleslaw, toss well to coat all the ingredients and serve.

THE
COOKERY

by The Secret Jozi Chef

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