

RED CABBAGE SLAW

SERVINGS: 8-10

PREP TIME: 20 MINUTES

CHILL TIME: 1 HOUR



Ingredients:

- 4 cups of thinly sliced red cabbage
- 1 cup of shredded carrots
- 1/4 cup of finely chopped fresh cilantro leaves
- 1/3 cup white balsamic vinegar
- 1/3 cup Lucky Lime & Sea Salt Honey
- 2 tablespoons pine nuts

Directions:

1. Mix all ingredients together in a large bowl. Allow slaw to chill in refrigerator for 1 hour before serving.

Notes:

Red cabbage slaw will become your favorite topping for all kinds of summer sandwiches, tacos, lobster rolls, barbecue sandwiches, chicken, fish, and pork tenderloin. This slaw also tastes great as a side dish.

Makes about ten 1/2 cup servings.

