



Cilantro-Lime Coleslaw

Prep Time: 25 min
Makes 8 cups

INGREDIENTS

COLESLAW

- 1 head of cabbage
- 1 bunch of radishes
- 1 bunch of collard greens or kale
- 2 poblano chilies (optional)
- 1 bunch of green onions (optional)

DRESSING

- 1 bunch of cilantro
- Juice of 3 limes or 6 Tbsp lime juice
- ½ teaspoon sugar
- ½ teaspoon salt
- 5 tablespoons vegetable oil
- Dash of cayenne pepper, optional

DIRECTIONS



Start with clean hands!
Wash your hands with soap and water.

1. Remove any discolored outer leaves of cabbage and discard. Shred remaining cabbage into thin pieces. Remove stems from collard greens and discard. Cut greens into thin strips.
2. Cut radishes into thin slices. Slice poblano chilies into thin strips, if using. Slice green onions, if using. Place all coleslaw ingredients into a large bowl.
3. Chop cilantro leaves and set aside.
4. In a smaller bowl, mix together the ingredients for the dressing. Gently stir in cilantro. Mix well and then pour over the cabbage mixture. Stir well to combine and enjoy! This slaw tastes great on top of tacos.



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