

Citrus Slaw

Ingredients

- 4 cups of shredded Cabbage + Carrot
- 2 cups Cilantro, chopped
- ¼ cup fresh squeezed orange juice
- 3 tablespoons fresh lime juice
- 2 tablespoons extra virgin olive oil
- ½ teaspoon salt
- ¼ teaspoon pepper

Instructions

1. Combine cole slaw mix and cilantro in a bowl [or chop/shred your carrots + cabbage first and add to the bowl]
2. In a small whisk the orange juice, lime juice, olive oil salt and pepper
3. Pour citrus dressing onto the slaw mix and mix thoroughly -- let sit for 20 minutes before serving / using