

## Pickled Onion and Cilantro Coleslaw for Pulled Pork

Jacob · 30/09/2024



### Prep Time

8 hrs

### Difficult

Medium

### Servings

8 hrs 33 mins

### Description

This is an easy flavorful coleslaw that is great as a standalone side dish or as a topping for fish or pulled pork tacos This coleslaw is best when left to chill overnight

### Ingredients

- - 1 teaspoon ground cumin - 1 cup cider vinegar - ½ cup white sugar - 1 red onion
- thinly sliced - ½ cup olive oil - 1 teaspoon ground cumin - 1 head cabbage
- thinly sliced - 1 bunch cilantro
- roughly chopped - salt and ground black pepper to taste

### Instructions

1. Heat 1 teaspoon cumin in a small saucepan over medium heat until just toasted
2. about 3 minutes. Stir in vinegar and sugar. Bring to a boil; cook for 5 minutes. Add onion and reduce to a simmer. Simmer for 5 minutes. Let cool; cover and refrigerate for at least 4 hours. Whisk olive oil
3. 1 teaspoon cumin
4. and 2 tablespoons juice from the pickled onions in a bowl. Mix in cabbage
5. cilantro
6. and half of the pickled onions. Stir in salt and black pepper. Refrigerate at least 4 hours. Editor's Note: Nutrition data for this recipe includes the full amount of pickled onions. The actual amount of pickled onions consumed will vary.