

Spicy Slaw for Fish Tacos

Jacob · 30/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

6

Description

This spicy coleslaws flavor comes from cilantro and lemon juice and its heat comes from Sriracha hot sauce Its great with fish tacos or barbecue

Ingredients

- - ½ medium head cabbage - 1 clove garlic
- minced - 1 teaspoon chili powder - ½ teaspoon salt
- or more to taste - 1 pinch ground cumin
- or to taste - 2 tablespoons mayonnaise - 1 teaspoon Sriracha sauce - 1 tablespoon lemon juice
- or more to taste - ½ medium onion
- finely sliced - 1 medium carrot
- diced - ½ bunch fresh cilantro
- leaves finely chopped

Instructions

1. Finely chop cabbage
2. then cut into short strips. Place in a bowl with garlic
3. chili powder
4. salt
5. and cumin; mix to combine. Mix in mayonnaise and Sriracha. Stir in 1 tablespoon lemon juice. Add onion
6. carrot
7. and cilantro; mix to combine. Taste and add more lemon juice if desired. Refrigerate for 1 hour before serving so flavors have time to blend. Cook's Notes: Cole slaw tastes best if you make it ahead of time
8. so that the flavors have time to blend. If you do not like spicy food then add a little hot sauce at a time. This recipe is open to alteration and a lot of it is dependent on how tart
9. spicy
10. salty
11. mayonnaise-y you would like it to be. However
12. you can always add more of the ingredient that you feel it is missing. You can also add corn kernels for extra flavor and texture if you like.