

Pico de Gallo with Cabbage Mexican Coleslaw

Oscar · 28/09/2024



Prep Time

1 hr 20 mins

Difficult

Medium

Servings

10

Description

This crunchy cabbage Mexican slaw is refreshing and easy to make No mayo required so its great for potlucks and picnics A lovely change to ordinary salsa Serve with chips or as a quesadilla topping

Ingredients

- - 1 head cabbage
- shredded - 5 Roma (plum) tomatoes
- diced - $\frac{1}{4}$ red onion
- diced
- or more to taste - $\frac{1}{4}$ cup pickled jalapeño slices
- diced and juice reserved - $\frac{1}{4}$ cup chopped fresh cilantro
- or to taste - 7 tablespoons lime juice - 3 tablespoons red wine vinegar - $\frac{1}{4}$ teaspoon chili powder - $\frac{1}{4}$ teaspoon ground black pepper - $\frac{1}{4}$ teaspoon salt - ? teaspoon cayenne pepper
- or more to taste

Instructions

1. Combine cabbage
2. tomatoes
3. red onion
4. jalapeño slices
5. 2 tablespoons juice from jalapeños
6. cilantro
7. lime juice
8. vinegar
9. chili powder
10. black pepper
11. salt
12. and cayenne pepper in a bowl; refrigerate for flavors to blend
13. 1 to 2 hours. Cook's Note This is a pretty forgiving recipe
14. and you can adjust ingredients to your liking. You can add more cilantro
15. onion
16. or jalapeño depending on your tastes. You can eat this right away
17. but it is best after you have given the flavors an hour or two to blend. For those who don't like it too hot
18. La Costena brand makes a great pickled jalapeño that has lots of flavor and not too much heat.