



Spicy Southwestern Slaw

Oscar · 28/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

Great topping for tacos also a nice side dish for any type of Mexican or TexMex entree Hint The measurements are approximate I usually make this without any You can use green or purple cabbage or a combination of the two Same goes for green or red bell peppers For extra heat use an additional jalapeno pepper

Ingredients

- - 3 cups shredded cabbage - 1 carrot
- shredded - 1 onion
- diced - 1 red bell pepper
- diced - 1 jalapeno pepper
- seeded and diced - 1 tablespoon chopped fresh cilantro - ½ cup canola oil - 2 tablespoons apple cider vinegar - 1 tablespoon white sugar - 1 teaspoon cayenne pepper - salt and pepper to taste

Instructions

1. In a large bowl
2. toss together the cabbage
3. carrot
4. onion
5. red pepper
6. jalapeno and cilantro. Set aside. In a small bowl
7. whisk together the oil
8. vinegar
9. sugar
10. cayenne pepper
11. salt and pepper. Pour over vegetable mixture and toss to combine. Cover and refrigerate for at least one hour.