

CilantroLime Coleslaw

Savannah · 29/09/2024



Prep Time

7

Difficult

Medium

Servings

7 servings

Description

This recipe is very flexible meaning that I rarely remember to put all of the same ingredients proportions in twice and it still tastes great

Ingredients

- - ¾ cup mayonnaise - 1 lime
- zested - 2 teaspoons fresh lime juice - ½ teaspoon rice vinegar - 2 cloves garlic
- minced - 2 teaspoons sweet chili sauce - 2 teaspoons white sugar - 3 tablespoons finely chopped fresh cilantro - ¼ red onion
- finely diced
- or more to taste - 4 cups shredded green cabbage
- or more to taste

Instructions

1. Whisk mayonnaise
2. lime zest
3. lime juice
4. rice vinegar
5. garlic
6. sweet chili sauce
7. and sugar in a large bowl
8. stirring to dissolve sugar. Mix cilantro and red onion into dressing. Stir cabbage into dressing mixture
9. about 1 cup at a time
10. until all cabbage is coated. Cook's Note Taste the dressing before adding vegetables; tweak dressing ingredient amounts if desired
11. based on what you're serving with the slaw. For instance
12. I add more sweet chili sauce and rice vinegar for Asian-inspired wonton tacos. For fish tacos
13. I usually add more lime rind and juice. And sometimes
14. I supplement some of the mayo with sour cream. You can use chopped green chili instead of sweet chili sauce. If you do this
15. double the amount of sugar. The lime rind is optional. You can omit it if you only have bottled lime juice on hand.