

# Cumin Lime Slaw

Serves 6-8



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE

## Ingredients

### Slaw Ingredients

- 4 cups finely shredded cabbage (about 1 medium)
- 1 ½ cups grated carrots (about 2-3)
- 1 medium onion, diced
- 1 jalapeño pepper, seeded and finely diced
- ¼ cup cilantro, chopped (optional)

### Dressing Ingredients

- 2 tablespoons vegetable or olive oil
- Zest of 2 limes
- Juice from 2 limes
- 2 tablespoons vinegar (cider, white, or red wine)
- 1 teaspoon ground cumin
- Salt to taste, about ½ teaspoon
- Pinch of cayenne pepper

## Directions

1. Place all of the vegetables and herbs in large mixing bowl.
2. In a small bowl, whisk together the dressing ingredients.
3. Pour the dressing on the vegetables and toss thoroughly

Recipe from Cook Well Berkeley: Seasonal Veggies Made Easy, Fall 2011