

# Cilantro Lime Coleslaw

**Servings:** 8

**Diet:** Vegan, Vegetarian & Gluten-free

## Ingredients

- 1 small head of cabbage, cored and shredded using the large holes of a box grater
- 1 carrot, shredded using the large holes of a box grater
- 1 bunch scallions, white and light green parts, chopped
- 1 bunch fresh cilantro, finely chopped
- Juice of 2 limes or 4 tablespoons of lime juice
- 2 tablespoons red wine vinegar
- ½ teaspoon salt
- ½ teaspoon black pepper

## Instructions

**STEP 1:** Combine all the ingredients in a large bowl and mix together. Refrigerate for at least 1 hour. Serve cold.



- **Reduce Food Waste:** When using fresh soft herbs, use the stems, too. They have the same flavor as the leaves with added crunch!
- **Did You Know?** Cabbage contains Vitamins C and K, potassium and fiber.



Per Serving: 35 Calories | 8g Carbs | 4g Sugar | 3g Fiber | 0g Fat (0g Sat Fat) | 2g Protein | 170mg Sodium  
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