Sweet & Tangy Citrus Slaw

Makes: 6-8 servings
Prep Time: 10 minutes
Total Time: 10 minutes plus chill time 1 hour

Ingredients

- 6 cups shredded red cabbage
- 3 cups shredded carrots
- 1/4 cup finely chopped shallots, from 1 to 2 shallots
- 1 clove garlic, minced
- 1/2 cup coarsely chopped fresh cilantro (parsley may be substituted)
- Zest and juice from 1 orange (about 1 teaspoon zest and 1/4 cup juice)
- 1/4 cup fresh lime juice, from 2 limes
- 1/3 cup vegetable oil
- 1 & 1/2 tbsp honey or sugar
- 1 tsp salt
- 1/2 tsp freshly ground black pepper

Instructions

Combine the cabbage and carrots in a large bowl and mix together.

In a separate bowl, combine remaining ingredients and then pour over the cabbage mixture. Toss well. Cover and refrigerate for at least 1 hour or overnight. Stir well, then taste and adjust seasoning, if necessary (I sometimes add a bit more sugar or honey).

Recipe by Once Upon a Chef