

COLESLAW WITH LIME & CILANTRO

By Juliet Glass, FRESHFARM Director of Communications

serves 6 as a side dish

INGREDIENTS

6 cups finely shredded
cabbage (about half a small
head)

1 cup grated carrot (about 2
carrots)

juice from 2 limes, more to
taste

1/4 cup extra virgin olive oil,
more to taste

1/2 teaspoon salt, more to
taste

freshly grated black pepper

1/2 cup chopped fresh
cilantro

If you think coleslaw is summer food, think again! Cold weather means carrots and cabbage are abundant at markets right now, making slaw a perfect winter salad. Try pairing a bright crunchy slaw with a slow-cooked stew, spicy chili, or as a condiment on taco night. Try swapping lime for lemon or cilantro for another tender herb.

METHOD

Combine all the ingredients in a large salad bowl and toss. Taste and adjust lime, oil, salt, and pepper to suit your taste. You can serve it right away or you can make it ahead. It will keep, with the cabbage softening slightly, for several days in the refrigerator. Just give it a good toss before serving.