

Spicy Slaw





INGREDIENTS

- ¼ head cabbage thinly sliced
- ½ carrot shredded (use other half for carrot sticks)
- 1 jalapeno minced
- 1 tsp sugar
- ½ tbsp dijon mustard
- ½ tsp salt
- ½ tsp black pepper
- 2 tbsp cilantro chopped
- ¼ cup apple cider vinegar
- 1 tsp honey
- 3 tbsp olive oil

*34 calories per serving

METHOD

- 1. In a bowl mix all spices, honey, olive oil, vinegar, mustard,
- 2. and lemon juice.
 - Mix in cut greens. Let sit for at least 30 minutes, if possible longer.