

CILANTRO SLAW

INGREDIENTS:

1/4 CUP APPLE CIDER VINEGAR
2 TEASPOONS HONEY
1 TEASPOON FRESH GINGER, GRATED
DASH OF RED CHILE FLAKES
2 TABLESPOONS OLIVE OIL
1/4 TEASPOON FINE SEA SALT
1/2 CUP FRESH CILANTRO, CHOPPED
1 BAG COLESLAW MIX OR THINLY SLICED PURPLE CABBAGE



INSTRUCTIONS:

IN A BLENDER, BLEND VINEGAR, HONEY, GINGER, RED PEPPER, OIL, SALT AND CILANTRO.
MIX WITH COLESLAW MIX.
LET STAND, TOSSING OCCASIONALLY, UNTIL SLAW IS A BIT WILTED (ABOUT 10 MINUTES).