



# Cumin Lime Coleslaw

## Ingredients


- 2 LIMES
- 2 CLOVES GARLIC
- 1/2 TSP GROUND CUMIN
- 1 TSP COARSE SEA SALT
- 1/2 CUP EXTRA VIRGIN OLIVE OIL
- 3 CARROTS
- 1/2-1 HEAD GREEN CABBAGE
- 2-3 GREEN ONIONS
- 1/2 BUNCH CILANTRO

## Prep Time

- PREP | 20 MINUTES
- COOK | 0 MINUTES
- READY IN | 20 MINUTES

## Directions



- 1 TO CREATE THE DRESSING, PEEL AND CHOP GARLIC. ALSO JUICE BOTH LIMES.
  - 2 PLACE GARLIC, LIME JUICE, CUMIN, OLIVE OIL AND SEA SALT IN A BLENDER AND BLEND UNTIL SMOOTH.
  - 3 PEEL CARROTS, THEN SHRED CARROTS AND CABBAGE. CHOP CILANTRO AND GREEN ONIONS.
  - 4 COMBINE ALL INGREDIENTS IN A LARGE BOWL AND TOSS WITH DRESSING. SEASON WITH ADDITIONAL SEA SALT IF DESIRED.
-  FOR A CREAMIER DRESSING, REPLACE OLIVE OIL WITH MAYONNAISE.
- FOR A LITTLE KICK, ADD 1/2 JALAPEÑO, MINCED.