

# SOUTHWEST Slaw

Servings: **8**

Serving Size:  $\frac{1}{2}$  cup slaw

Prep Time: **10** minutes

## What You Need

- 1 (16-ounce) bag coleslaw mix (or 5 cups thinly sliced green cabbage and 1 cup grated carrots)
- 3 tablespoons lime juice
- 1 tablespoon canola, olive, or vegetable oil
- 1 teaspoon chili powder
- 1 tablespoon sugar
- $\frac{3}{4}$  teaspoon salt
- $\frac{1}{4}$  cup toasted pepitas (pumpkin seeds) or sunflower seeds
- 2 tablespoons chopped cilantro or parsley (optional)

## Get Cookin'

1. Pour coleslaw mix into a large bowl. Set aside.
2. Mix together lime juice, oil, chili powder, sugar, and salt. Pour over coleslaw mix. Stir to combine.
3. Top with pepitas and cilantro (optional). Serve right away.

### Tip

Slaw can be made ahead of time and refrigerated. Top with pepitas just before eating.