

TEX-MEX BELL PEPPER SLAW

INGREDIENTS FOR DRESSING

- 2 Tablespoons Apple Cider Vinegar
- Liquid stevia Extract to taste
- Juice from 1 fresh lime
- 1/4 teaspoon crushed red pepper flakes
- 1/4 teaspoon ground cumin
- 1 1/2 teaspoons pink salt
- 1/4 teaspoon freshly ground black pepper

INGREDIENTS FOR SLAW

- 2 cups thinly sliced white cabbage
- 1 1/2 cups thinly sliced red cabbage
- 1/4 cup shredded carrot (or measure amount)
- 1 medium jalapeño pepper, deseeded and minced
- 1/2 red bell pepper, thinly sliced
- 1/2 yellow bell pepper, thinly sliced
- 1/2 cup chopped fresh cilantro



METHOD

- In a large bowl, whisk together all ingredients for the dressing.
- Add slaw ingredients to the bowl and toss to coat.
- Cover with plastic wrap and chill 1 hour before serving, tossing occasionally. Stir in cilantro just before serving.
- Enjoy!