

FOLDED HILLS

WINERY · RANCH · FARMSTEAD

TANGY CABBAGE SLAW

Recipe by Megan Dilley

Ingredients:

- 1 medium red onion, thinly sliced
- 3 limes, juiced
- Kosher salt
- 1 medium cabbage, thinly sliced, such as red or green (or a mix of both!)
- 2 large carrots, grated
- 3 green onions, such as spring or Mexican. Use white and pale green parts only, sliced
- $\frac{3}{4}$ cup olive oil
- 1 $\frac{1}{4}$ cup cilantro, roughly chopped, stems included

Directions:

Step 1: Prepare quick pickled onions. In a small bowl, add 2 tablespoons lime juice and 1 teaspoon kosher salt to thinly sliced onions. Stir to coat onions in lime juice. Set aside.

Step 2: Prepare dressing. In a small bowl, whisk juice of 2 limes with olive oil. Add 1 teaspoon kosher salt, sliced green onions and $\frac{1}{2}$ cup chopped cilantro. Stir to combine. Set aside.

Step 3: In a large bowl, combine sliced cabbage and grated carrots. Drain juice from pickled onions and add onions to the bowl. Pour dressing and toss to combine. Cover bowl and place in refrigerator for at least 30 minutes before serving to let flavors meld.

Step 4: Salt to taste, garnish slaw with remaining cilantro, and serve!

This slaw is incredibly versatile. It's great as a topping for fish tacos, makes a crisp and tangy addition to sandwiches, and is a fun way to mix up your salad routine.

Pair with Lilly Rosé

Point phone camera at
QR Code for more info.



SCAN ME

