

No Mayo Cole Slaw

Ingredients

- 1 medium head purple (red) cabbage, shredded
- 2 heaping cups shredded carrots
- $\frac{3}{4}$ cup finely chopped cilantro
- 1 jalapeno pepper, seeded and finely diced

Dressing:

- 2 tablespoons oil
- 2 tablespoons apple cider vinegar
- 2 tablespoons maple syrup
- 1 clove garlic, minced
- $\frac{1}{4}$ teaspoon cayenne pepper
- $\frac{1}{2}$ teaspoon salt
- Black pepper

1. Add all ingredients for the slaw in a large bowl
2. In a smaller bowl, whisk together all the ingredients for the dressing
3. Pour the dressing over the slaw and toss well to combine. Taste and adjust seasonings as necessary
4. Cover and place in the refrigerator for at least an hour to allow flavors to marinate together