



## Margarita Coleslaw

*Serves 8 as a side; 20 minutes total prep and cook*

### Ingredients

8 cups thinly sliced green or purple cabbage (or a mix if desired) – about 1 head  
1 cup matchstick carrot slices  
½ cup thinly sliced scallions  
3 tablespoons canola oil  
2 teaspoons grated lime zest  
3 tablespoons fresh lime juice  
2 tablespoons silver or gold tequila  
1 1/2 tablespoon honey  
1 teaspoon kosher salt  
½ teaspoon black pepper

### Directions

1. Place cabbages, carrots, and scallions in a large bowl.
2. Place oil, lime zest, lime juice, tequila, honey, salt, and pepper in a small jar. Close lid, and shake vigorously. Pour dressing over cabbage mixture; toss gently to coat.

*Recipe adapted from Cooking Light*