



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
1/2 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
1/2 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