

Cilantro Lime Slaw TOPPING FOR TACOS AND BURGERS

from Gimme Some Oven

1 cup plain Greek yogurt*
1/2 cup tightly-packed fresh cilantro
1/4 cup freshly-squeezed lime juice
1/2 teaspoon ground cumin
1/2 teaspoon fine sea salt
1/4 teaspoon freshly-cracked black pepper
3 green onions (*just the green parts*)
2 garlic cloves
(optional) 1 jalapeño or serrano pepper, stemmed and cored
1 (14-ounce) bag coleslaw mix* (*about 7–8 cups*) **7 cups of shredded cabbage with 1 cup shredded carrots*

Combine the Greek yogurt, cilantro, lime juice, cumin, salt, black pepper, green onions, garlic and jalapeño (if using) in a blender or food processor. Pulse briefly a few times until the mixture is combined.

1. Place the cole slaw mix in a large mixing bowl. Drizzle the sauce on top of the cole slaw, then toss until the mixture is evenly combined. Season with extra pepper and/or lime juice if needed.
2. Serve immediately, or cover and refrigerate for up to 24 hours.