

Tri-Color Slaw with Lime and Cilantro

Whole30, Gluten-free, Dairy-Free, Grain-free, Nut-free, Soy-free, Corn-free

adapted from <https://www.thekitchn.com/recipe-tri-color-slaw-with-lime-dressing-168035>

8 or more servings

- ½ head of **green cabbage**, washed and cored
- ½ head **red cabbage**, washed and cored
- 1 lb **carrots**, shredded/grated
- 1 bunch **fresh cilantro**, washed and chopped
- 3 **limes**, juiced (1/3 c. lime juice)
- 1/3 C. **olive oil**
- 1-2 **apples**, cut into matchsticks
- **raisins**, optional
- **sea salt**

1. Shred **cabbage** with mandolin, sharp knife, or food processor.
2. Toss shredded **cabbage, shredded carrots, cilantro, and apples** in a very large bowl.
3. Whisk **lime juice and oil** in a measuring cup.
4. Combine salad and dressing, tossing until incorporated.
5. Add **salt** (it will need a lot, and may need more at serving)
6. Serve with **raisins** if salad is too bitter to taste.

Substitutions/Suggestions:

Depending on the size of your cabbages, this can make an enormous amount of slaw – you may need to toss in your largest bowl or stock pot!