

GARLIC LIME SLAW

Ingredients:

- 1 Medium sized cabbage finely shredded
- 1 Cup Mayonnaise
- 1 Cup Yogurt
- 2 Tablespoons Lime Juice
- 1 Tablespoon Ground Cumin
- 3 Garlic Gloves Minced
- Salt & Pepper



Directions:

1. Place in a large bowl your shredded cabbage.
2. In a smaller bowl combine the remaining ingredients.
3. Pour the mixture onto your cabbage and stir to combine.
4. Using your hands scrunch the cabbage to help it become tender.
5. Cover & store in fridge until you're ready to use.

Note: The slaw is best premade the day before using. Goes great on grilled chicken rollups or fish tacos.

