

*Hot +
Sweet Slaw*

Orange County, CA

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Prep Time: 20 Min Total Time: 35 Min Serves: 6

Ingredients

3 cups red cabbage, shredded

3 cups carrots, shredded

1/3 cup frozen corn

1½ cups jalapeño pepper,
julienne sliced

1½ cups green apple,
julienne sliced

¾ cup orange juice

¼ cup sugar

1/3 cup low fat mayonnaise

Preparation

- 1 Place shredded cabbage and carrots in a large bowl; set aside.
- 2 Roast corn in a pan over medium heat until slightly browned. Add roasted corn to cabbage mixture.
- 3 Add jalapeño peppers and apple to cabbage mixture.
- 4 In a separate bowl, combine orange juice, sugar, and mayonnaise. Whisk until well combined.
- 5 Pour dressing over vegetables. Toss until well coated. Chill before serving.