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  
1 1/2 cups jalapeño pepper, julienne sliced  
1 1/2 cups green apple, julienne sliced  
3/4 cup orange juice  
1/4 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.