

# TANGY CABBAGE AND JALAPEÑO SLAW

## INGREDIENTS

- 1/3 cup apple cider vinegar
- 3 tbsp. canola or vegetable oil
- 1 tbsp. Dijon mustard
- 1/2 tsp. kosher salt
- 1/4 tsp. freshly ground black pepper
- 3 cups shredded red cabbage (about 6 oz.)
- 1 medium jalapeño - seeded and julienned



## PREPARATION

1. Whisk well the vinegar, oil, mustard, salt, and pepper together in a large bowl.
2. Add the cabbage and jalapeño and toss well to coat evenly.
3. Cover and refrigerate for at least 30 minutes or overnight.
4. Taste and season with more salt and pepper as needed before serving.
5. Enjoy!

