

Cilantro-Lime Coleslaw

Ingredients

3/4 cup mayonnaise

1 lime, zested

2 teaspoons fresh lime juice

1/2 teaspoon rice vinegar

2 cloves garlic, minced

2 teaspoons sweet chili sauce

2 teaspoons white sugar

3 tablespoons finely chopped fresh cilantro

1/4 red onion, finely diced, or more to taste

4 cups shredded green cabbage, or more to taste

Directions

Whisk mayonnaise, lime zest, lime juice, rice vinegar, garlic, sweet chili sauce, and sugar in a large bowl, stirring to dissolve sugar. Mix cilantro and red onion into dressing. Stir cabbage into dressing mixture, about 1 cup at a time, until all cabbage is coated.

source:allrecipes.com