

indian-spiced cabbage slaw

INGREDIENTS

- 1/2 cabbage, finely shredded
- 2 carrots, finely shredded
- 1 bunch cilantro, finely chopped
- 1/3 red onion, finely chopped
- 1 lime, juiced
- 2 tablespoons canola oil
- 2 tablespoons brown mustard seeds
- 1 tablespoon cumin seeds
- 1 Thai chili, finely chopped
- Salt and pepper to taste



DIRECTIONS

1. Mix cabbage, carrots and cilantro in a bowl and set aside.
2. Finely slice or dice onion and put in a separate small bowl. Add one tablespoon of lime juice and a pinch of salt. Set aside.
3. Heat a small saucepan over medium heat. Add the canola oil, mustard seeds, and cumin seeds, and toast until fragrant, about 1 minute.
4. As soon as the cumin seeds begin to change color, take the pan off the heat and stir in Thai chili, remaining lime juice, and salt and pepper to taste.
5. Add the still warm spice mixture and the onion and lime mixture to the cabbage. Toss well, adjust seasonings, and serve.