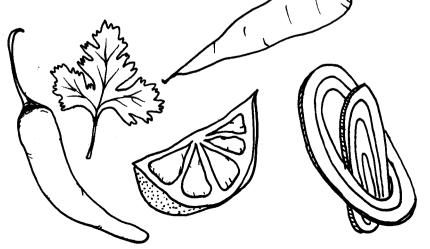
indian-spiced Cabbage slaw

INGREDIENTS

- · 1/2 cabbage, finely shredded
- · 2 carrots, finely shredded
- · I bunch cilantro, finely chopped
- · 1/3 red onion, finely chopped
- · I lime, juiced
- · 2 tablespoons canola oil
- · 2 tables poons brown mustard seeds
- · I tablespoon Cumin seeds
- · I Thai chili, finely chopped





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 That 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.