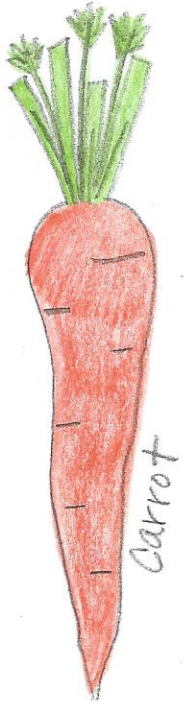


# CURTIDO



- 4 cups - green and red cabbage, julienned
- 1 Jalapeño - finely chopped
- 1/2 Red onion - thinly sliced
- 1 Carrot - peeled and julienned
- 1/8 cup - Cilantro - finely chopped
- 2 tsp. - dry oregano
- 1 Tbs. - salt
- 1/4 cup - white vinegar
- 1/2 Tbs. - Sugar



FIRST, Combine vinegar, salt, sugar, and dry oregano in a mixing bowl.

NEXT, Add vegetables to vinegar mixture and stir to combine well.

LAST, Let marinate for about 10 minutes. Serve over warm pupusas and ENJOY!

