## Pickled Cabbage Slaw

## **Ingredients**

4 cups water

½ green cabbage, shredded (about 6 cups)

1 medium **carrot**, shredded or sliced thin (about ½ cup)

¼ medium **red onion**, sliced thin (about ½ cup)

1 **jalapeño pepper** or other hot pepper, minced (optional)

½ cup **vinegar** (try apple cider or distilled white)

½ teaspoon oregano

½ teaspoon salt

## **Directions**

- 1. Wash hands with soap and water.
- 2. Bring water to a boil on high heat.
- **3.** Put cabbage in a colander over the sink. Slowly pour boiling water over the cabbage. Rinse the cabbage with cold water and drain well.
- **4.** In a large bowl, stir together cabbage and remaining ingredients.
- 5. Chill for at least 1 hour before serving.
- **6.** Refrigerate leftovers within 2 hours.

## Notes

Enjoy as a topping for pupusas, tacos, quesadillas or grilled fish.

No fresh hot pepper? Use ½ to 1 teaspoon dried red pepper flakes.







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