

Red Cabbage Slaw



Ingredients

4 cups of thinly sliced red cabbage
1 cup of shredded carrots
1/4 cup of finely chopped fresh cilantro leaves
1/3 cup white balsamic vinegar
1/3 cup Lucky Lime & Sea Salt Honey
1 tablespoon black or white sesame seeds

Instructions

Mix all ingredients together in a large bowl. Allow slaw to chill in refrigerator for 1 hour before serving.

Red cabbage slaw will become your favorite topping for all kinds of summer sandwiches, tacos, lobster rolls, barbecue sandwiches, chicken, fish, and pork tenderloin. This slaw also tastes great as a side dish.

Makes about ten 1/2 cup servings.

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