



## Cilantro Slaw

Makes about 5 cups

- 12 ounces purchased shredded three-color coleslaw mix (about 7 cups)
- 1 cup coarsely chopped fresh cilantro
- 3 tablespoons canola oil
- 2 tablespoons fresh lime juice
- ½ teaspoon coarse kosher salt
- ½ teaspoon ground black pepper



Place coleslaw mix and cilantro in large bowl. Whisk canola oil, lime juice, salt, and pepper in medium bowl to blend. Add to cabbage mixture; toss to coat. Chill until ready to serve.

<b>Nutrition Facts</b>	
Serving Size (375g)	
Servings Per Container	
<b>Amount Per Serving</b>	
<b>Calories 230</b>	<b>Calories from Fat 5</b>
<b>% Daily Value*</b>	
<b>Total Fat 1g</b>	<b>1%</b>
Saturated Fat 0g	<b>0%</b>
<b>Cholesterol 0mg</b>	<b>0%</b>
<b>Sodium 85mg</b>	<b>4%</b>
<b>Total Carbohydrate 49g</b>	<b>16%</b>
Dietary Fiber 3g	<b>10%</b>
Sugars 43g	
<b>Protein 8g</b>	
Vitamin A 6%	• Vitamin C 220%
Calcium 25%	• Iron 4%
*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:	
	Calories: 2,000    2,500
Total Fat	Less than 65g    80g
Saturated Fat	Less than 20g    25g
Cholesterol	Less than 300mg    300mg
Sodium	Less than 2,400mg    2,400mg
Total Carbohydrate	300g    375g
Dietary Fiber	25g    30g
<b>Calories per gram:</b>	
Fat 9 • Carbohydrate 4 • Protein 4	