

Cole Slaw with Sweet Chipotle Vinaigrette

- ½ head of green cabbage, shredded or chopped finely
- 2 carrots, peeled and shredded
- ¼ cup sliced green onion
- ½ cup chopped cilantro

Vinaigrette:

- 2/3 cup rice wine vinegar
- ½ cup olive oil
- 1 Tablespoon Dijon mustard
- 1 clove minced garlic
- 2 teaspoons chipotle puree
- ¼ teaspoon ground cumin
- 2 teaspoons sugar
- Salt to season
- (If you are making the vinaigrette for a salad or slaw with no cilantro, add about 2 Tablespoons of cilantro.)

Place the vegetables in a large bowl. Using a whisk or a shaker cup, mix all the ingredients for the vinaigrette. Pour enough vinaigrette over the vegetables to coat them well. You may not need all of it.

So yummy with Cowboy Beans! (Or on fish tacos ...)