



Rainbow Slaw

Serves 8

Prep 25 mins

Ingredients

4 tsp honey
4 tsp lime juice
½ tsp ground cumin
Salt and Pepper
4 tbsp olive oil
¼ shredded red cabbage
3 grated carrot
4 thinly sliced spring onions
150g sugar snap peas, sliced
1 sliced red pepper
1 sliced yellow pepper
A small bunch chopped coriander

1. Whisk together honey, lime juice, cumin, salt, and pepper. Slowly whisk in the olive oil. Set aside.
2. Thinly slice all the vegetables.
3. In a large bowl, combine red cabbage, carrots, spring onions, sugar snap peas, red pepper, and yellow pepper. Toss together and add the coriander leaves.
4. Pour the dressing over the slaw and toss until coated. Check for seasoning.