

Chipotle Slaw

Ingredients

For the Dressing

- 1 cup sour cream
- 1 - 2 teaspoons chipotle paste
- ¼ cup fresh lime juice
- ½ teaspoon salt

For the Slaw

- ½ cup scallions, thinly sliced
- ½ cup finely chopped cilantro
- 4 Roma tomatoes, chopped small
- 3 (9-ounce) bags shredded cabbage mix
- OR 8 cups mixed shredded purple and green cabbage



Steps

1. Place all dressing ingredients into a small bowl (if making in advance) otherwise put them in the serving bowl and whisk well ensuring there are no lumps. Taste for your heat preference and add more chipotle paste and salt if desired. If making dressing in advance, remove to a small jar and refrigerate.
2. About an hour before you want to serve this slaw toss all the veggies and dressing together and again taste for seasoning. Refrigerate. This will allow the flavors to get more intense and the cabbage to reduce a bit. This is best eaten cold and is amazing on top of tacos.

