



Delicious Zesty Southwest Cabbage Salad



Ingredients:

- ½ medium green cabbage, finely chopped
- ½ small purple cabbage, finely chopped
- 1 red bell pepper, diced
- 1 cup corn kernels, fresh or thawed
- 1 small red onion or 3 green onions, finely sliced
- 1 jalapeño, seeded and minced, to taste
- Small bunch of cilantro, chopped
- 1 can black beans, rinsed and drained (optional)
- 1 ripe avocado, diced (optional)
- ⅓ cup pepitas or crushed tortilla chips (optional)
- Juice of 2 limes
- 3 TBLs olive oil
- 1 TBL honey or maple syrup
- 1 tsp chili powder
- 1/2 tsp ground cumin
- 1 clove garlic, grated
- Salt and black pepper to taste

Method:

1. Chop the cabbage into fine confetti.
2. Make the dressing by whisking lime juice, olive oil, honey, chili powder, cumin, garlic, salt, and pepper.
3. Toss cabbage with bell pepper, corn, onion, jalapeño, and cilantro. If using black beans and avocado, add them last.
4. Pour in the dressing and toss until everything is coated.
5. Finish with pepitas or crushed tortilla chips right before serving.

Notes:

- For added flavor, char the corn in a hot skillet and let the dressed salad rest for 10 minutes before serving.
- You can also add a spoonful of Greek yogurt to the dressing for a creamier version.