

# Spicy Mexican Style Cole Slaw

Yield: 4 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/winn-dixie-mexican-cole-slaw-recipe>

## Ingredients:

- 1/2 head cabbage – sliced very thin on a mandolin
- 2 carrots – thinly shredded
- 1/2 sweet onion small, – very thinly sliced
- 1/4 cup pickled jalapeños preferably my recipe or house made by someone chopped small
- 1 serrano pickled, preferably mine or a house made one chopped fine
- 1 garlic clove ground to paste
- 1/4 cup sugar
- 1 tablespoon kosher salt
- 1/4 teaspoon ground cumin
- 1/2 teaspoon black pepper
- 1/4 teaspoon cayenne pepper
- 1/3 cup apple cider vinegar
- 2 tablespoons canola oil
- 2 tablespoons lime juice fresh squeezed
- 2 tablespoons cilantro
- 1/4 cup scallions chopped
- 1/4 teaspoon epazote fresh

## Nutrition:

1. Calories: 180 calories
2. Carbohydrate: 27 grams
3. Fat: 7 grams
4. Fiber: 4 grams
5. Protein: 2 grams
6. Sodium: 1980 milligrams
7. Sugar: 17 grams

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