**Chipotle Slaw**

* ¾ cup mayonnaise
* fresh lime juice of 1/2 lime
* 1 tablespoon chipotle peppers in adobo sauce, chopped
* salt and pepper to taste
* 6 cups red or white cabbage, and carrot shredded
* ½ cup sliced green onion
* ¼ cup fresh cilantro, chopped

In a large bowl, combine mayonnaise, lime juice, chipotle, salt and pepper. Stir in the cabbage and carrot, green onion and cilantro until coated.

Serves 6 - 8

*Margie Mansure, Extension Agent/Culinarian/Registered Dietitian,* *margie\_mansure@ncsu.edu*

**Chipotle Slaw**

* ¾ cup mayonnaise
* fresh lime juice of 1/2 lime
* 1 tablespoon chipotle peppers in adobo sauce, chopped
* salt and pepper to taste
* 6 cups red or white cabbage, and carrot shredded
* ½ cup sliced green onion
* ¼ cup fresh cilantro, chopped

In a large bowl, combine mayonnaise, lime juice, chipotle, salt and pepper. Stir in the cabbage and carrot, green onion and cilantro until coated.

Serves 6 - 8

*Margie Mansure, Extension Agent/Culinarian/Registered Dietitian,* *margie\_mansure@ncsu.edu*

**Chipotle Slaw**

* ¾ cup mayonnaise
* fresh lime juice of 1/2 lime
* 1 tablespoon chipotle peppers in adobo sauce, chopped
* salt and pepper to taste
* 6 cups red or white cabbage, and carrot shredded
* ½ cup sliced green onion
* ¼ cup fresh cilantro, chopped

In a large bowl, combine mayonnaise, lime juice, chipotle, salt and pepper. Stir in the cabbage and carrot, green onion and cilantro until coated.

Serves 6 - 8

*Margie Mansure, Extension Agent/Culinarian/Registered Dietitian,* *margie\_mansure@ncsu.edu*