

**TOTAL TIME**

15 minutes

**PREP TIME**

15 minutes

**SERVES**

2-4

**COOKING LEVEL**

Easy

**RECIPE | PEPPERS**

# SOUTHWESTERN COLESLAW

**INGREDIENTS (COLESLAW)**

1 cup Pure Flavor® Orange Sweet Bell Peppers, thinly sliced  
4 cups green cabbage, finely shredded  
1 cup green onions, chopped  
1 cup yellow corn, cooked

**INGREDIENTS (SALAD DRESSING)**

1 to 2 Habanero peppers, finely chopped  
½ tsp garlic powder  
2 ½ tbsp. cider vinegar  
1 tbsp water  
½ ground cumin  
½ tsp leaf oregano (dry)  
½ cup chopped cilantro  
4 tsp vegetable oil  
2 tsp sugar  
½ tsp salt

**DIRECTIONS**

1. Combine all salad dressing ingredients and mix well.
2. In a large bowl, mix shredded cabbage, onion, red pepper and corn.
3. Add dressing and toss well.
4. Cover and chill for one hour.

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