

RECIPE | TOMATOES



# SANGRIA TOMATO MANGO SLAW



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## INGREDIENTS

- 1 Dry Pint Pure Flavor® Sangria Tomato Medley, halved
- 1 large mango, peeled and chopped into thin strips
- ½ cup red cabbage, finely shredded
- 2 tsp sesame seeds
- ½ cup Boston lettuce, finely shredded
- ¼ tsp each of chili flakes and salt
- 3 scallions, diced
- 3 tbsp rice wine vinegar
- ½ lime, juiced
- 1 tsp toasted sesame oil

## DIRECTIONS

1. In a large bowl, combine salt, vinegar, lime juice, and sesame oil. Whisk until salt has dissolved.
2. Add mango, cabbage, scallions, and Boston lettuce to bowl.
3. Garnish with chili flakes and sesame seeds.
4. Add salad dressing to your liking.



**TOTAL TIME**

15 minutes

**PREP TIME**

15 minutes

**COOK TIME**

N/A

**SERVES**

4

**COOKING LEVEL**

Easy