

**TOTAL TIME**

15 minutes

**PREP TIME**

15 minutes

**COOK TIME**

N/A

**SERVES**

4

**COOKING LEVEL**

Easy

**RECIPE | TOMATOES**

# SANGRIA TOMATO MANGO SLAW

**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  
½ cup Boston lettuce, finely shredded  
3 scallions, diced  
3 tbsp rice wine vinegar  
½ lime, juiced  
1 tsp toasted sesame oil  
2 tsp sesame seeds  
¼ tsp each of chili flakes and salt

**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.

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