

Slaw (Creamy Cilantro-Lime Slaw)

Servings: 8

Source: Bon Appetit July, 2010

Ingredients

- ½ cup Mayo
- ½ cup Sour Cream
- 1½ teaspoons Finely Grated Lime Peel
- 3 tbsp Lime Juice
- 1 Serrano Chile, Seeded, Minced
- 2 Garlic Cloves, Pressed
- ⅓ cup Chopped Fresh Cilantro
- 8 cups Thinly Sliced Green Cabbage
- 4 cups Green Onions, Minced

Method

Whisk mayonnaise, sour cream, 3 tbsp lime juice, lime peel, chile, and garlic in large bowl. Stir in cilantro. Add cabbage and green onions; toss to incorporate evenly. Season with salt and pepper.

Cover and chill one hour. Can be made one day ahead. Keep chilled.

Season slaw with more lime juice, salt and pepper, if desired, just before serving.