

## Sweet and Spicy Cole Slaw

### Ingredients:

2 cups	Green cabbage, shredded
1 cup	Purple cabbage, shredded
1 cup	Carrots, shredded (not grated)
1	Red Bell pepper, julienned
½	Red onion, julienned
4	Scallions, sliced on bias
½ cup	Canola oil
2 Tbsp.	Apple cider vinegar
2 Tbsp.	Sugar
2 tsp.	Sriracha sauce
1 tsp.	Celery seeds
As needed	Salt and pepper
1 Tbsp.	Cilantro, chopped

### Method of Preparation:

1. Combine all of the vegetables in a large bowl and toss well to combine. In a separate bowl, whisk together the oil, vinegar, sugar, sriracha and celery seeds. Season with salt and pepper then fold in cilantro.
2. Toss slaw with vinaigrette and let marinate for 30 minutes. Serve immediately.

Chef's Note: Goes well with pulled pork sliders.