

Avocado Cabbage Carrot Cole Slaw

Serves: 6

Total Time: 10 min

Supplies

- 1 blender
- 1 chef's knife
- 1 cutting board

Ingredients

- 2 avocados, cut into chunks
- $\frac{1}{4}$ cup white vinegar
- 2 tbsp water
- 1 tbsp sugar
- $\frac{1}{2}$ tsp ground cumin
- 4 cups green cabbage, sliced
- 2 cups carrots, grated
- $\frac{1}{2}$ cup red onion, sliced
- $\frac{1}{4}$ cup cilantro leaves, chopped
- $\frac{1}{4}$ tsp ground pepper

Instructions

- Place one avocado, vinegar, water, sugar, and cumin into a blender
- With the blender on puree setting, blend until smooth
- In a large bowl, combine the cabbage, carrots, onion, cilantro, pepper, and one avocado
- Pour dressing from blender over the mixture and toss gently.
- Serve and enjoy