

## Mango Cabbage Slaw

4 servings

30 minutes total time.

1/4 cup thinly sliced shallot or red onion

Juice from 2 limes

2 mangoes, peeled, pitted, and thinly sliced

1/2 small cabbage, cored and thinly sliced

1/4 cup fresh mint leaves, thinly sliced

1 jalapeño pepper, thinly sliced (optional)

Kosher salt

Freshly ground black pepper.

In a small bowl, soak the thinly sliced shallots in the lime juice with a cube of ice for at least 10 minutes. When you're ready to assemble the salad, toss the mango and sliced cabbage into a large bowl. Add the soaked shallots and lime juice. Add the mint and jalapeño pepper (if you want the slaw to pack heat). Season with salt and pepper to taste, and toss well.

From Ready or Not Cookbook: Michelle Tam & Henry Fong