

Sweet Pepper Slaw

Serves 4



Ingredients:

- 3-4 bell peppers, various colors, sliced thin
- ¼ head cabbage (green or red), sliced thin
- 2 cucumber, sliced thin
- 1 bunch scallions, chopped small
- ½ red onion, sliced thin

For the vinaigrette:

- ¼ cup apple cider vinegar
- ¼ cup olive oil
- 1 Tbsp honey or sugar
- ½ tsp salt
- 1 tsp black pepper
- Juice of ½ lemon



Instructions:

1. Combine all vinaigrette ingredients in a small bowl and whisk together until well combined and honey or sugar is dissolved.
2. In a large bowl, combine peppers, cabbage, cucumbers, scallions, and red onion.
3. Pour the vinaigrette over the pepper slaw and toss to combine. Taste and adjust seasoning.
4. Let sit for 5 minutes to marinate or store in the fridge for up to 3 days. Enjoy!