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*If Veterans don't help Veterans, who will?*

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## ***Mexican Coleslaw***

- 6 Cups very thinly sliced green cabbage, (about 1/2 head) (see Tip)
- 1 1/2 Cups peeled and grated carrots, (2-3 medium)
- 1/3 Cup chopped cilantro
- 1/4 Cup rice vinegar
- 2 Tbsp extra-virgin olive oil
- 1/4 Tsp salt

- 1) Place cabbage and carrots in a colander; rinse thoroughly with cold water to crisp. Let drain for 5 minutes.
- 2) Meanwhile, whisk cilantro, vinegar, oil and salt in a large bowl. Add cabbage and carrots; toss well to coat.

Makes 8 servings

