



## Fish Taco Slaw

### Ingredients:

½ small head cabbage, cored  
¼ red onion  
3 tablespoons chopped cilantro  
½ cup sour cream  
1 chipotle, packed in adobo, finely chopped  
juice of ½ lime  
1 tablespoon honey  
salt and pepper

### Directions:

- Shred the cabbage and red onion
- Place in a large serving bowl with the chopped cilantro
- In a separate bowl, mix the sour cream, chipotle, lime juice, honey, salt, and pepper
- Add the dressing to the cabbage mixture, and stir
- Allow the mixture to marinate for at least 30 minutes and up to 8 hours before serving