

Pistachio and Cilantro Slaw

Karen's original recipe



Servings: 6

1. Add all dressing ingredients to a blender container and puree until smooth. Taste for seasonings and adjust for thickness by adding more cream. Dressing will be thick, almost a paste.
2. Toss dressing with 2-3 cups sliced cabbage and top with crumbled feta cheese or cotija, if desired. May add some slices of pickled jalapeno on top.

DRESSING:

- 1/2 cup cilantro, roughly chopped, including stems
- 1 whole jalapeno pepper, seeded, diced
- 1/4 cup pistachio nuts
- 1/4 cup mayonnaise, regular or light
- 2 tablespoons onion vinegar, from a jar of pickled onions
- 2 tablespoons heavy cream
- 6 dashes yuzu hot sauce
- 2 strips pickled red jalapeno
- 2 tablespoons onion, roughly chopped
- 1 tablespoon pickled onion

SLAW:

- 3 cups cabbage, thinly sliced
- 1/3 cup feta cheese, crumbled, or cotija, for garnish
- 2 slices pickled red jalapeno, for garnish

Per Serving (excluding unknown items): 120 Calories; 9g Fat (66.1% calories from fat); 4g Protein; 7g Carbohydrate; 2g Dietary Fiber; 19mg Cholesterol; 240mg Sodium; 3g Total Sugars; trace Vitamin D; 94mg Calcium; 1mg Iron; 165mg Potassium; 88mg Phosphorus. Exchanges: .

Carolyn T's Blog: tastingspoons.com