

Healthy Cilantro Lime Slaw

Hands-on 10 minutes Overall 10 minutes

Nutritional values (per serving, about 3/4 cup): Total carbs: 4.2 g, Fiber: 1.4 g,

Net carbs: 2.8 g, Protein: 0.9 g, Fat: 13.3 g, Calories: 134 kcal,

Original recipe, Keto Diet App - The ultimate low-carb diet app



Ingredients (makes 6 side servings)

Slaw:

2 cups shredded green cabbage (140 g/ 5 oz)

1 cup shredded red cabbage (70 g/ 2.5 oz)

1/2 cup minced cilantro (20 g/ 0.7 oz)

8 small green onions, thinly sliced (100 g/ 3.5 oz)

Lime Dressing:

1/4 cup avocado oil *or* extra virgin olive oil (60 ml)

2 tbsp paleo mayonnaise (30 g/ 1.1 oz) - *you can* make your own mayo

1 small lime, juiced (30 ml)

1 tbsp granulated Swerve *or* Erythritol (10 g/ 0.4 oz)

1 clove garlic, minced

1/2 tsp sea salt

1/4 tsp black pepper

Instructions

1. In a small jar mix together the dressing ingredients, set aside.
2. In a large bowl combine cabbage, cilantro, and green onion. Pour the dressing over the cabbage and toss to coat.
3. Refrigerate until ready to serve. Store covered and in the refrigerator for up to 4 days.

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