

Tangy Rainbow Slaw

1	medium package of Sweet Kale Salad mix
½ to ¾ cup	grated carrots
½ cup	cilantro chopped or other favorite herb
6	green onions, chopped
1 1/2 Tbsp	lime juice
2 1/2 Tbsp	orange juice (juice an orange)
2 Tbsp	rice wine vinegar or apple cider vinegar
3 Tbsp	extra virgin olive oil
1 Tbsp	maple syrup
1 tsp	cumin
¼ tsp	cayenne pepper (optional)
	salt and pepper to taste

1. In a large bowl combine Sweet Kale Salad mix, carrots, cilantro and green onions.
2. In a mason jar, combine lemon juice, orange juice, rice wine vinegar, olive oil, maple syrup, cumin, cayenne and pepper. Screw on the lid. Shake until thoroughly mixed.
3. Toss cabbage with dressing and serve.