Quick & Easy
THE COSTCO WAY

Mango Cilantro Slaw
Makes 4 to 6 servings

Slaw Dressing Ingredients:
3 Tbsp white wine vinegar
4 Tbsp avocado oil
¼ cup plus 2 Tbsp lime juice
½ tsp celery seeds, optional
1½ tsp kosher salt
1 tsp ground black pepper

Instructions:
In a medium bowl, combine vinegar, oil, lime juice, celery seeds, salt and pepper. Mix to combine.

Slaw Ingredients:
10 oz package shredded cabbage
2 ripe mangoes, peeled, seeded and cut into ½-inch pieces
¾ cup parsley, chopped
3 green onions, chopped
1 jalapeño, seeded and diced
1 cup jicama, peeled and chopped
1 to 2 avocados, peeled and chopped
Slaw Dressing

Instructions:
In a medium bowl, add cabbage, mangoes, parsley, green onions, jalapeño, jicama and avocado. Add Slaw Dressing. Toss until well combined. Cover the bowl. Refrigerate for about 1 hour for flavors to blend. Serve with fish tacos or shrimp, pulled pork or as a side.