



SWEET AND SPICY COLESLAW



Original Website Link:

<https://insidebrucrewlife.com/sweet-and-spicy-coleslaw/>

INGREDIENTS

- 1 (16 ounce) bag coleslaw mix
- ½ cup diced red pepper
- ½ cup chopped cilantro
- ½ cup ranch dressing
- 2 Tablespoons apple cider vinegar
- 2 Tablespoons honey
- 1-2 Tablespoons Sriracha sauce* (note below)
- 1 teaspoon lime juice
- salt and pepper, to taste

INSTRUCTIONS

1. Stir together the coleslaw, red pepper, and cilantro in a large bowl.
2. Whisk together the ranch, vinegar, honey, Sriracha, and lime juice. Pour over the salad and toss to coat.
3. Season to taste with salt and pepper. Refrigerate leftovers.

NOTES

*This coleslaw is spicy from the amount of Sriracha. We like to use the full 2 Tablespoons in this recipe. But if you cannot tolerate hot and spicy food, I would add 1 teaspoon at a time and taste as you go.