

Cucumber Crunch Coleslaw

Merry Graham - Newhall, CA
Taste of Home - June/July 2020

Servings: 8

1/3 cup olive oil
1/4 cup sparkling or dry white wine
1 tablespoon fresh basil, minced
1 tablespoon Key lime juice
1 serrano pepper, seeded and minced
1 1/2 teaspoons fresh mint, minced
1 1/2 teaspoons molasses
1 teaspoon sugar
1 clove garlic, minced
3/4 teaspoon salt
3/4 teaspoon grated lime zest
1/2 teaspoon pepper
COLESLAW
3 English cucumbers, julienned
2 cups fresh arugula or baby spinach, coarsely chopped
1 cup fresh snow peas, cut into 1/2-inch pieces
1/2 cup sliced almonds, toasted
1 cup dried cranberries

In a small bowl, combine the olive oil, wine, basil, lime juice, serrano pepper, mint, molasses, sugar, garlic, salt, lime zest and pepper.

In a large bowl, combine the cucumbers, arugula, snow peas, almonds and cranberries.

Just before serving, pour the dressing over the salad. Toss to coat.

Per Serving (excluding unknown items): 158 Calories; 14g Fat (74.1% calories from fat); 4g Protein; 7g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 202mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 2 1/2 Fat; 0 Other Carbohydrates.