



DOMEX
superfresh™
growers

Cherries

Southwestern Style Cherry Slaw

Yield: 6-8 servings

Slaw:

- 4 cups shredded green cabbage
- 3 cups Superfresh Growers cherries, pitted and halved
- 2 cups torn fresh spinach leaves
- 1 cup shredded jicama (optional)
- 1 cup shredded carrot
- 1/2 cup snipped fresh cilantro
- 1/2 cup diced red onion
- 1 avocado, peeled and diced
- Toasted pine nuts for garnish

Dressing:

- 2 tablespoons olive oil
- 2 tablespoons fresh lime juice
- 2 tablespoons frozen lime juice concentrate, thawed
- 1 jalapeno pepper, seeded and minced
- 1/2 teaspoon lime zest
- 1/4 teaspoon each chili powder, ground cumin and salt

In large serving bowl, combine ingredients for Slaw. In small saucepan, combine dressing ingredients; heat to boil. Pour over salad and toss gently to coat. Garnish with pine nuts and serve.

Thanks to the NW Cherries for providing these great recipes, www.nwcherries.com.