

Recipe – Red Slaw with Spicy Pumpkin Seeds

Ingredients:

- 1 red cabbage, thinly sliced (in food processor)
- juice of 2 lemons
- olive oil, equal to the amount of lemon juice, about ½ cup
- salt and pepper to taste
- 4 ounces dry roasted spicy pumpkin seeds (We used Eden Organic)*

Directions:

Combine the lemon juice, olive oil, salt and pepper to make dressing.

Toss the cabbage, pumpkin seeds and dressing. Let sit at least ten minutes and serve.

Serves about 10.

* If you can't get spicy pumpkin seeds, you can use chopped almonds and add a little heat in the form of a few shakes of hot sauces or cayenne pepper.