

Texas Coleslaw

- 1 bag (16 ounces) coleslaw mix
- 1/2 cup chopped fresh cilantro
- 2 cans (11 ounces each) Green Giant® Mexicorn® whole kernel corn with red and green peppers, drained
- 1/4 cup vegetable oil
- 3 tablespoons lime or lemon juice
- 3/4 teaspoon ground cumin
- 1/2 teaspoon salt

1. Toss coleslaw mix, cilantro and corn in very large (4-quart) bowl. Place oil, lime juice, cumin and salt in tightly covered container; shake well. Pour over coleslaw mixture; toss.
2. Cover and refrigerate 1 to 2 hours to blend flavors.

Per Serving: Calories 75 (Calories from Fat 35); Total Fat 4 g (Saturated Fat 1 g); Cholesterol 0mg; Sodium 125 mg; Total Carbohydrate 5 g (Dietary Fiber 1 g); Protein 1 g
Percent Daily Value*: Vitamin A 2 %; Vitamin C 20 %; Calcium 0%; Iron 0%
Exchanges: 1/2 Starch; 1 Fat

*Percent Daily Values are based on a 2,000-calorie diet.

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