



## OSO Sweet Sunshine Slaw

- 1 head cabbage  
(green, red or Napa; (a mix is nice)  
super thin slices
- 1 Sweet onion super thin slices
- 1 Carrot, julienne
- 1/2 Green papaya julienne (optional)
- 1 orange broken up
- 1 mango (optional, but good) small dice
- 10 sprigs fresh mint chopped
- Salt and pepper to taste
- 1/2 cup Olive oil
- 1 tablespoon rice vinegar
- 1 fresh lime

Lightly toss all dry veggies, fruits and spices. Dressing: Combine 1/2 cup olive oil, 1 tablespoon rice vinegar with juice of 1 lime or use your favorite vinaigrette. Adjust dressing level as needed, (I prefer a lighter amount of dressing.) Chill and enjoy. Amazing as a rice replacement for sweet chili prawns.

For more go to [www.sweetonionsource.com](http://www.sweetonionsource.com)

