Topiary’s Colorful Slaw Salad

A bowl of food

Description automatically generated with low confidence

Ingredients:

|  |  |
| --- | --- |
| 4 | Phil’s Large DHA Omega-3 Eggs |
| ¼ cup | Olive oil |
| 2 tbsp | Honey |
| 3 tbsp | Lime juice |
| 1 tbsp | White wine vinegar |
| 1 tsp | Cumin |
| ½ tsp | Salt |
| ¼ tsp | Pepper |
| 2 cups | Red cabbage, shredded |
| 1 cup | Carrot, shredded |
| 1 cup | Sugar snap peas, cut into thirds |
| ¼ cup | Green onions, sliced |
| ½ cup | Red bell pepper, sliced and halved |
| ½ cup | Yellow bell pepper, sliced and halved |
| ½ cup | Cilantro, chopped |

Directions:

1. Place eggs in a large saucepan and cover with cool water. Bring to a boil, then remove from heat and cover with a lid. Allow eggs to sit in pan for 12 minutes, then transfer eggs to an ice bath, using a slotted spoon. Once eggs are cool, peel eggs and chop into ½ inch pieces and set aside.
2. In a small bowl, whisk together olive oil, honey, lime juice, vinegar, cumin, salt, and pepper
3. In a medium bowl, combine cabbage, carrot, snap peas, green onions, red bell pepper, yellow bell pepper, cilantro and chopped egg. Toss with dressing.
4. Refrigerate leftovers for up to 4 days