



COLORADO LETTUCE SLAW

Serves 4

Ingredient	Qty	Measure	Notes
Lettuce, Romaine	1	Head	Shaved into medium ribbons
Lemon, Fresh	1/2	Ea	Juiced
Oil, Olive light	1	Tbsp	
Garlic, Fresh	½	tsp	Minced or crushed
Cilantro, Fresh	2	Tbsp	Chopped fine

PREP METHOD:

PREP TIME: 5 Minutes

COOKING TIME: 2 Minutes

1. *Shave the romaine lettuce into fine ribbons from the top all the way down to the start of the core. Discard the core*
2. *Place the shredded lettuce into a large stainless steel mixing bowl*
3. *In a separate bowl add the lemon juice, olive oil and garlic and mix well*
4. *Slowly drizzle this mixture over the shredded romaine and add the chopped cilantro*
5. *Mix well to combine and serve immediately*
6. *Best served chilled. Should be made as close to serving as possible*
7. *Goes great as a side dish with enchiladas or your favorite tacos*

*** May also be served cold as a great side dish at your next picnic event. Be sure to properly cool, store and transport.*