



## **Mexican Coleslaw** with Rustlin' Rob's Taco Seasoning Mix

Taco Salad meets coleslaw in this deliciously creamy Mexican Coleslaw! Packed with flavor and perfect for summer cookouts!

Adapted from: Author Cathy Trochelman

HEAT LEVEL: MILD

### INGREDIENTS:

- 1 14-16 oz. bag coleslaw mix or shredded cabbage
- 1/2 c. red pepper diced
- 1/2 c. black beans rinsed and drained
- 1/2 c. grilled corn
- 1/2 c. minced cilantro
- 1 jalapeno seeds removed and finely diced
- 3/4 c. mayo
- 1/4 c. sour cream
- 1/2 package [Rustlin' Rob's Taco Seasoning](#)
- 2 Tbsp. lime juice

### DIRECTIONS:

1. In a large mixing bowl, combine coleslaw mix, red pepper, black beans, grilled corn, cilantro, and jalapeño.
2. In a separate small bowl, combine mayo, sour cream, Rustlin' Rob's Taco Seasoning, and lime juice.
3. Add mayo mixture to coleslaw mixture and stir to combine.

