



Lime-Basil Coleslaw with Tri-Color Quinoa

Yield: 10 cups

Ingredients

2 c. water plus as needed for rinsing
8 oz. InHarvest Tri-Color Quinoa
2 c. mayonnaise
½ c. sugar
1 clove garlic
½ c. packed fresh basil leaves
½ c. packed fresh cilantro leaves
½ c. lime juice
Salt and pepper to taste
3 qts. shredded cabbage

Directions

1. Rinse InHarvest Tri-Color Quinoa until water runs clear.
2. Bring 2 c. water to a boil. Stir in quinoa and simmer, covered, for 12 to 15 minutes. Reserve chilled until service.
3. Place mayonnaise, sugar, garlic, basil, cilantro and lime juice in a food processor; process until smooth. Season to taste with salt and pepper.
4. Place the cabbage in a large bowl and pour the dressing over the cabbage. Add the chilled quinoa and mix until well incorporated. Serve cold.

Chef's note: This coleslaw can be served fresh to order or refrigerated for up 2 days; yield will decrease slightly as cabbage wilts under refrigeration.