

Oso Sweet Onion Recipe Cards

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Oso Sunshine Slaw

PREP TIME 20 MIN. | SERVES 6

If light and delicious had a baby, it would be named Sunshine Slaw. You can taste the goodness in every bite of papaya, cabbage, sweet onion, mango, mint, rice vinegar & lime.

Ingredients

1/2 head	Cabbage (Green, Red or Napa sliced super thin)	1	Yellow Mango (diced)
1	Oso Sweet Onion (super thin slices)	10 sprigs	Fresh Mint (chopped)
1	Carrots (julienne super thin)	To Taste	Salt & Pepper
1 cup	Green Papaya (julienne)(optional)	Dressing	
1	Orange (chopped)	1/2 cup	Olive Oil
		2 tblspn	Rice Vinegar
		1	Fresh Lime (juice)

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Oso Sunshine Slaw

Preparation

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 just use your favorite vinaigrette. Adjust dressing level as needed, as this recipe is quite light. Chill and enjoy!

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