

EASY MEXICAN COLESLAW

Ingredients

1 cup mayo	1 ½ cup grape tomatoes, halved
⅓ cup sour cream	1 can (15.25 oz) black beans, drained and rinsed
3 Tbsp fresh lime juice	1 ½ cups grilled or blackened corn
2 Tbsp taco seasoning	1 jalapeno, seeded and minced
1 bag (16-oz) tri-color coleslaw mix	½ cup chopped fresh cilantro
1 diced red bell pepper	1 cup feta cheese

Directions

1. In a small bowl, stir together mayo, sour cream, lime juice, and taco seasoning.
2. In a large serving bowl, add coleslaw, red pepper, grape tomatoes, black beans, corn, jalapeno, cilantro, and feta cheese.
3. Gently stir in the mayo/sour cream mixture. Season with kosher salt and fresh ground black pepper to taste.
4. Cover and refrigerate for 30 minutes.

Serves 8

**Notes:

*Greek yogurt can be used instead of mayo.

**Use blackened corn instead by placing the corn in a large nonstick skillet over medium-high heat and toss every couple of minutes. Do not use any oil.