

Sweet and Spicy Pineapple Cabbage Slaw for Tacos, BBQ, and More

Honey Sriracha Pineapple Slaw



TIME
5 min

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INGREDIENTS

For the Slaw:

- 3 cups green cabbage, shredded
- 1 cup red cabbage, shredded
- 1 cup pineapple, diced
- 1/2 cup carrots, julienned
- 1/4 cup red bell pepper, thinly sliced
- 2 green onions, sliced
- 2 tablespoons fresh cilantro, chopped

For the Honey Sriracha Dressing:

- 2 tablespoons honey
- 1 tablespoon sriracha, adjust to taste
- 1 tablespoon rice vinegar
- 1 teaspoon lime juice
- 1 teaspoon sesame oil

DIRECTIONS

1. In a large bowl, combine the green cabbage, red cabbage, carrots, red bell pepper, pineapple, green onions, and cilantro.
2. In a small bowl, whisk together the honey, sriracha, rice vinegar, lime juice, and sesame oil until smooth and fully blended.
3. Pour the dressing over the slaw mixture.
4. Toss everything thoroughly until the vegetables and pineapple are evenly coated.
5. Let the slaw sit for about 5 minutes so the flavors can meld together.
6. Serve chilled or at room temperature as a side dish or topping.

SWAPS & NOTES

Fresh pineapple gives the best texture and flavor here, but canned pineapple can work in a pinch as long as it is well drained.

If you want the slaw even crunchier, you can add extra cabbage or a handful of snap peas.

If cilantro is not your thing, you can leave it out or swap in a little chopped parsley for a milder herbal finish.

Sriracha can be adjusted depending on how spicy you want the slaw.

TIPS FOR SUCCESS

For the freshest texture, make the slaw shortly before serving.

It can sit for a little while, but it is at its best when the vegetables are still crisp and the pineapple is juicy and bright.

If you are prepping ahead, keep the dressing separate and toss everything together just before serving.

Cut the vegetables thinly so the slaw feels light and easy to eat.

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