



Recipes

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Mexican Pickled Red Cabbage

Prep Time: 5 Minutes

Cooking Time: 40 Minutes

Serves 1

Ingredients:

- 1 1/2 cups Apple Cider Vinegar
- 1/2 cup Water
- 1/2 tsp. Oregano , dried
- 1/2 tsp. Red Pepper Flakes
- 1/2 Tbsp. Salt
- 1 Tbsp. Brown Sugar
- 12 oz. Red Cabbage , shaved thinly on a mandolin

Directions:

1. Over medium-high heat, in a sauce pan, combine all ingredients, except cabbage. Whisk until the liquid comes to a boil.
2. Place the cabbage in a heatproof container and pour over the pickling liquid. Allow to stand for at least 30 minutes before using. Reserve refrigerated.