

# Mexican Corn Coleslaw



## Ingredients:

- 1 bag of coleslaw mix (14 ounces)
- 1 can corn (13.75 ounces), rinsed and drained
- 1 chopped bell pepper (can use different colors)
- 1 can black beans (13.75 ounces), rinsed and drained
- 1/3 cup sour cream
- 3/4 cup mayonnaise
- 1/4 cup lime juice
- 1/4 cup minced cilantro
- 1 chopped jalapeño pepper, seeds removed

## Salad Instructions:

1. In a large bowl, combine coleslaw mix, bell peppers, beans, corn, cilantro, and jalapeño.
2. In a separate bowl, mix mayonnaise, sour cream, and taco spice blend to make the dressing.
3. Pour the dressing over the coleslaw mixture and toss to coat.
4. Drizzle lime juice over the coleslaw and toss again.
5. Refrigerate for at least 30 minutes before serving.

## Taco Spice Blend:

- 1 Tbls. chili powder
- 1 tsp. ground cumin
- 1 tsp. garlic powder
- ½ tsp. paprika (or smoked paprika)
- ½ tsp. oregano
- ½ tsp. kosher salt
- ¼ tsp. black pepper
- pinch of red pepper flakes or cayenne pepper, optional

## Instructions:

Mix all the spices together in a bowl. Use immediately or store in an airtight container.

Enjoy this delightful and refreshing Mexican Corn Coleslaw as a colorful addition to your table. Its vibrant flavors and crunchy texture will surely impress your family and friends.