Spiced Up Slaw

4 cups shredded green cabbage from 1 head

2 cups shredded red cabbage from 1 small head

2 cups small cubes fresh pineapple

1 medium red bell pepper, thinly sliced

½ cup loosely packed fresh cilantro leaves

½ cup thinly sliced scallions, about 2

2 Tbsp. minced seeded jalapeno chile, about 1

1 tsp lime zest plus 2 Tbsp fresh lime juice, about 2 limes

1 tsp honey

1 tsp salt

¼ tsp black pepper

1/3 cup olive oil

Toss together green and red cabbage, pineapple, bell pepper, cilantro, scallions and jalapeno in a large bowl. Whisk together lime zest and lime juice, honey, salt and pepper in a small bowl. Add oil in a slow, steady stream, whisking constantly until smooth. Add vinaigrette to cabbage mixture; toss to coat. Let stand 10 minutes then toss again and serve.

