Tri-Color slaw with Lime Dressing

**Tri-color slaw:**
- ½ head green cabbage, cored and shredded
- ½ head red cabbage, cored and shredded
- 1 pound carrots, peeled and shredded
- 1 bunch cilantro, roughly chopped

**Lime Dressing:**
- 1/3 cup lime juice
- 2/3 cup peanut oil
- 2 teaspoons sugar
- kosher salt & black pepper to taste

**Directions:**
1. Toss green cabbage, red cabbage, carrots, and cilantro together in a large bowl
2. Beat peanut oil and lime juice together with a whisk until smooth, add sugar and beat to dissolve. Drizzle dressing over the slaw and toss to coat; season with salt and pepper
3. Cover bowl with plastic wrap and refrigerate at least 30 mins