Grilled Peach Coleslaw

(Serves 8)

**Ingredients**
- 1 tsp salt
- 1/8 tsp pepper
- 1 caraflex cabbage
- 3 large carrots, shredded
- ¼ cup apple cider vinegar
- ¼ cup light brown sugar
- 2 peaches
- 1 tablespoon canola oil
- ½ bunch of cilantro, chopped
- ½ bunch of green onions, sliced

**Instructions**
1. Clean and quarter the peach, lightly oil then grill on medium until nicely charred.
2. Remove the peach from heat and dice once cooled.
3. Cut caraflex cabbage in half and lightly oil then grill on medium heat until nicely charred.
4. Slice charred cabbage into ¼ inch slices.
5. Combine salt, pepper, apple cider vinegar and brown sugar and whisk until sugar is fully dissolved.
6. To mixture; add peaches, cabbage, carrots, cilantro, and green onions and fold gently until all ingredients are well incorporated.
7. Serve chilled.