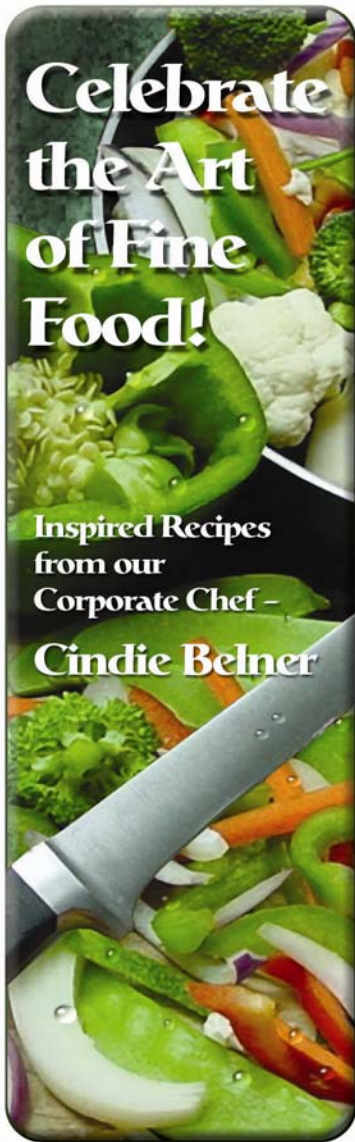


Cindie Belner  
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## ASIAN COLESLAW

### Ingredients:

- 12 cups Cabbage Slaw Blend RDG (#9384389)
- 1 ½ cups Thinly sliced red onion (#1721760)
- 3 cups Sugar snap peas clipped (#7225220)

### Dressing:

- 1 cup Hoisin sauce
- ½ cup Rice wine vinegar
- 4 Tbl. Sesame oil
- 4 tsp. Soy sauce
- 2 tsp. Minced garlic
- 1 tsp Red pepper flakes

1. Whisk together the dressing ingredients till well blended.
2. Combine cabbage slaw blend, red onion, and snap peas in a large bowl.
3. Pour dressing over veggie mixture and mix well.
4. Garnish with chopped salted peanuts and sliced green onion.

*Makes approximately 14 to 16 servings*



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### **For Questions or Additional Information:**

G.O. Fresh Chef, Cindie Belner has cooked up a wealth of menu ideas and recipes to help inspire busy chefs. Contact Cindie for other creations designed to help foodservice operators succeed with customer-pleasing taste sensations. Call 1-800-328-0797, or send an email to [cindie@gofresh-precut.com](mailto:cindie@gofresh-precut.com) and start receiving her fresh, new recipes automatically.

