



# Chipotle Cole Slaw' font\_container='tag:h1|text\_align:center|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

Yield: 25-5 oz Servings' font\_container='tag:h3|text\_align:center' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:400%20regular%3A400%3Anormal']

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Ingredients:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20regular%3A700%3Anormal']

- 7 lb. [Reser's® Shredded Homestyle Cole Slaw](#) (71117.15126)
- 2 cups crushed pineapple, undrained
- 1/2 cup chipotle in adobo, chopped
- 2 cups [Reser's® Purely Hand-Cut Fruit Diced Mango Chunks](#) (79453.17029), drained and divided in half

Directions:' font\_container='tag:h3|text\_align:left|color:%23252525' google\_fonts='font\_family:Montserrat%3Aregular%2Citalic%2C700%2C700italic|font\_style:700%20bold%20regular%3A700%3Anormal']

1. Add Reser's Shredded Homestyle Cole Slaw to a large mixing bowl.
2. Stir in chipotle, pineapple and 1 cup Reser's Purely Hand-Cut Fruit Diced Mango Chunks.



3. Garnish with remaining 1 cup of mango chunks, if serving entire bowl.
4. This would be a fantastic topping or side to Baja fish or shrimp tacos.