



Thai Cole Slaw

Yield: 24 each 5 oz side dish servings

Ingredients:

- 7 lbs [Reser's® Regular Cole Slaw](#) (71117.15124)
- 3 cups Red cabbage, cut into ½-inch shreds
- 3 Limes, zested and juiced
- ½ cup Coconut sugar
- ½ cup Salted peanuts, chopped
- ¼ cup Cilantro, chopped
- 5 each Thai green chiles, thinly sliced
- ½ cup Thai basil, leaves only
- 1 cup Crispy garlic for garnish
- 25 each Lime wedges for garnish

Directions:

1. In large bowl, whisk together the lime zest and juice, coconut sugar, peanuts, cilantro and Thai green chiles.
2. Mix the red cabbage and Thai basil leaves into the lime base.
3. Mix the carton of Reser's Regular Cole Slaw into the rest of the Thai coleslaw base.
4. Fill into a serving container and refrigerate.
5. Allow the flavors to combine for at least one hour before serving.
6. For serving, place 5 oz of the Thai coleslaw into a bowl and garnish with the crispy garlic and one lime wedge.