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’]

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.

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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.

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