



Bahn Mi Coleslaw

Yield: 32 each side salad servings

Ingredients:

Bahn Mi Slaw

- 7 lb. Reser's Shredded Coleslaw ([71117.15363](#))
- 3 cups Pickled Carrots
- 2 each English cucumber, half peeled, seeded, and thinly sliced
- 3 each Jalapeño peppers, thinly sliced
- 1 cup Cilantro, leaves only, divided in half
- 1 cup Cashews, toasted and salted, roughly chopped and divided in half

Pickled Carrots

- 3 cups Carrots, julienned
- 2 cups Water, hot
- 2 Tbsp Kosher salt
- ½ cup Sugar
- ½ cup unseasoned Rice wine vinegar

Directions:

1. For Pickled Carrots, dissolve kosher salt and sugar in hot water and add rice vinegar.
2. Pour the brine over the julienned carrots in a 2-quart container and let pickle at room temperature for at least 1 hour or refrigerate overnight.
3. For Bahn Mi Slaw, mix Reser's Shredded Coleslaw with the ingredients in a large metal bowl, saving half of the cilantro leaves and peanuts for garnish.
4. Drain and mix pickled carrots into coleslaw base.
5. Divide into portions and garnish with cilantro leaf and toasted cashews.