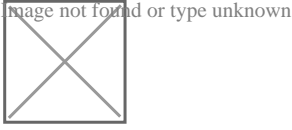


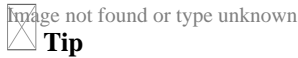
# SPICY CHARLESTON SLAW

1-800-try-soup (879-7687) © 2023 Campbell Soup Company [campbellsfoodservice.com/recipes](https://campbellsfoodservice.com/recipes)



## Nutrition Facts

Serving Size	1/2 CUP	
Amount Per Serving		
Calories 87		
		% Daily Value
Total Fat 6.1g		9%
Saturated Fat 1g		5%
Cholesterol 0mg		0%
Sodium 235mg		10%
Total Carbohydrate 6.8g		2%
Dietary Fiber 2g		8%
Protein 1.5g		3%
Vitamin A 4%	Vitamin C 33%	
Calcium 4%	Iron 5%	



### Tip

Serve as a side salad to accompany any grilled dish, sandwich, wrap or burger.

## Total Time

15 min.

## Difficulty

easy

## Yields

24

## Serving & Size

1/2 CUP

This crisp, spicy slaw uses Picante Sauce in the dressing base along with whitebalsamic vinegar tossed with cabbage, onion, peppers, snow peas and chilies.

# Ingredients

Weight Measure



~~Pace® Picante Sauce- Medium~~ 9 oz. 1 cups

white balsamic vinegar 1/2 cups

peanut oil 1/2 cups

sesame seeds 3 oz. 1/2 cups

cumin 1 1/2 tbsp.

ground coriander 1 1/2 tsp.

salt 1 1/2 tsp.

black pepper 1 tsp.

green cabbage, thinly sliced 2 lb. 2 qt.

green and red bell pepper, thinly sliced 2 lb. 1 1/2 qt.

snow peas, trimmed, thinly sliced 2 cups

red onion, thinly sliced 10 oz. 2 cups

seeded anaheim pepper, minced 1/4 cups

# Instructions

1. In a bowl whisk together ingredients; cover and hold.
2. In a large bowl toss together: cabbage, peppers, onion and snow peas; toss well to mix.
3. Stir in salsa-balsamic dressing and toss to coat well. Adjust seasonings. Cover.  
CCP: Refrigerate below 40°F. at least 2 hours before using as directed.
4. To Serve: Using a #8 scoop, portion 1/2 cup into bowl or condiment container.