

Oriental Slaw

2½ cups shredded broccoli stalks
2½ cups shredded red cabbage
1 cup shredded carrots
6 scallions, chopped
4 tablespoons slaw dressing
½ cup Tennessee Gourmet™ Salad Dressing Plus
1 tablespoon sliced almonds
1 tablespoon sesame seeds

Note: We recommend using Mann's shredded broccoli and Marzetti's slaw dressing.

In a large mixing bowl, combine broccoli stalks, red cabbage, shredded carrots, and green onions. Add slaw dressing and Tennessee Gourmet™ Salad Dressing Plus. Toss to combine and refrigerate at least one hour.

Remove from refrigerator and plate onto serving dishes. Sprinkle with almonds and sesame seeds.