



Hi,

I'm so happy you signed up to receive email updates for my recipes.

**As a THANK YOU, I'm sharing these recipes ONLY with YOU!**

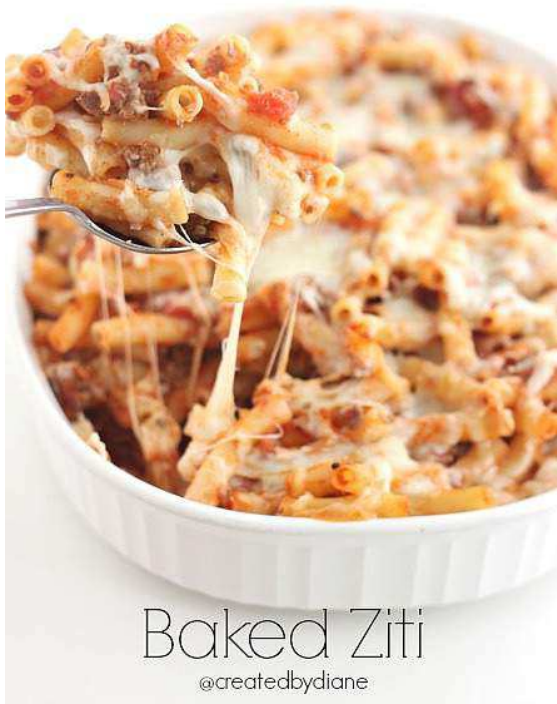
**I created some fun recipes to use with a cole slaw pack,**  
{ the 1 lb package of cole slaw mix you can find in the produce area }

A cole slaw pack is a quick easy time saver  
that I used in each of these recipes.

You can make your own by shredding cabbage  
and carrots as well.

I know lots of people buy them with intentions of making cole slaw,  
so here are more ideas to add  
some new recipes to your week!

These short cut recipes are great, you will love that the recipes only  
take a short time to make but are  
**BIG on flavor!**



You will find LOTS of recipes  
on my website  
from Easy Dinners:  
Baked Ziti with is always a favorite!



to delicious  
appetizers:  
Texas Egg Rolls

And fun Desserts:  
Red Velvet Snowflake Cut Out Cookies

all with mouth watering photos and  
instructions for you to recreate this  
deliciousness yourself!







# **Cole Slaw Pack**

Recipes you'll LOVE

from Created by Diane





# Pineapple and Coconut Cole Slaw

@createdbydiane



# Pineapple and Coconut Cole Slaw Recipe

from Created by Diane  
[www.createdby-diane.com](http://www.createdby-diane.com)

Pineapple and Coconut  
Cole Slaw  
@createdbydiane



## Pineapple and Coconut Cole Slaw

### Ingredients

- 1 lb cole slaw pack
- 1 can pineapple chunks (in juice)
- ¼ cup mayo
- ¼ teaspoon salt
- ½ cup sweetened shredded coconut
- ¼ cup toasted coconut (instructions on [how to toast coconut](#) are linked here)

### Instructions

1. Mix the cole slaw pack with the pineapple and the pineapple juice that is in the can along with the mayo and salt.
2. Stir in the sweetened coconut.
3. place in refrigerator until ready to serve.
4. Before serving top with toasted coconut.

Recipe by Created by Diane at <http://www.createdby-diane.com>

If you like pineapple, you will want to check out these easy **Luau Cupcakes**:



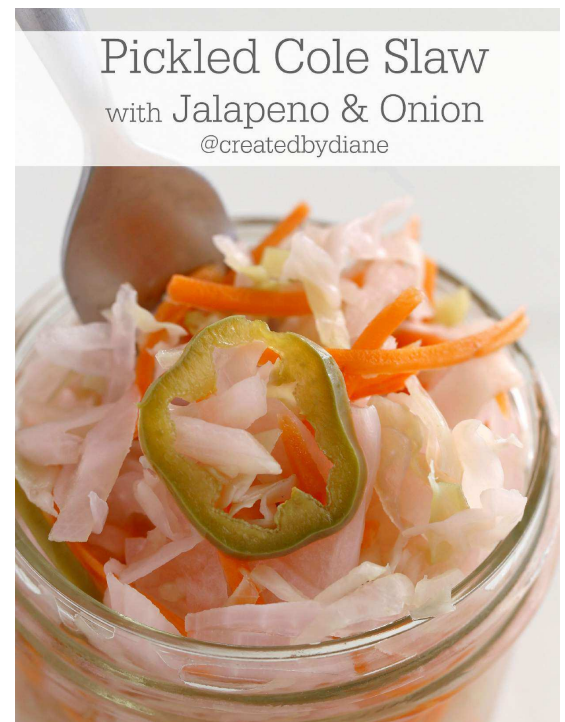


# Pickled Cole Slaw

with Jalapeno & Onion  
@createdbydiane



# Pickled Cole Slaw with Jalapeno & Onion from Created by Diane [www.createdby-diane.com](http://www.createdby-diane.com)



## Pickled Cole Slaw

### Ingredients

- ½ pound cole slaw pack (you can make the whole pound, just double the remaining ingredients)
- 1 jalapeno (this adds a little spice without the whole amount being overly spicy)
- ¼ of a red onion (if you love onions go ahead and add the whole onion)
- 1 teaspoon sugar
- 1 teaspoon salt
- ¾ cup vinegar (I used white distilled, you can use any variety you like)
- 1 cup boiling water

### Instructions

1. In a large canning jar you will be placing the following items
2. ½ of a cole slaw pack
3. Slice or dice the jalapeño and red onion
4. sugar, salt, vinegar and hot water
5. allow to sit for a minimum of 30 minutes.
6. I prefer it cold, so it's great to make this a day ahead.
7. This will keep in an airtight jar for a month in the fridge. But I prefer it the first week, if you have it longer and it gets to "vinegary" add a little more sugar and mix it up.
8. This is delicious on hot dogs, shredded beef or bbq beef sandwiches, roast beef sandwich, or added to any meal you'd like a little crunchy, tangy bite to.

Recipe by Created by Diane at <http://www.createdby-diane.com>

Take a look at this post for more  
**recipes with Jalapeños!**





# Fried Rice

@createdbydiane





**EASY Fried Rice**  
from Created by Diane  
[www.createdby-diane.com](http://www.createdby-diane.com)



## Fried Rice-with a cole slaw pack

### Ingredients

- 1 cup white rice (2 cups cooked rice) (I use par boiled rice as it cooks great in 20 minutes and is easy to cool, so this meal is done in 30 minutes) you can skip this step if you have 2 cups of cooked rice on hand.
- 1 tablespoon oil
- 1 teaspoon sesame oil
- 4 eggs (mixed in a bowl)
- 3 green onions (diced)
- 1 lb cole slaw pack
- ¼ cup soy sauce
- 6-8 drops chili oil

### Instructions

1. Heat skillet on high add in a tablespoon oil to coat the rice so it doesn't stick to itself and pan as you are cooking it.
2. You can add the sesame oil at this time or later when you add the soy sauce.
3. As you are heating up the rice, move it to the outer edge and create a whole in the middle.
4. Pour in the eggs and green onions and stir to cook, then incorporate them into the rice.
5. Add in the cole slaw pack, soy sauce and chili oil.
6. Cook a couple minutes just until the cabbage softens.
7. You can add in cooked chicken, shrimp or beef. Which makes this a great meal to make when you have other leftovers as well.

### Notes

this is delicious served with Asian Mustard, and topped with sesame seeds

Recipe by Created by Diane at <http://www.createdby-diane.com>

Don't miss this post on: [How and Why I cook CHICKEN for the week all at once](#)



# Chinese Chicken Cabbage Salad

@createdbydiane





## Chinese Chicken Cabbage Salad

From Created by Diane  
[www.createdby-diane.com](http://www.createdby-diane.com)



## Chinese Chicken Cabbage Salad

### Ingredients

- 1 lb package cole slaw pack
- 1½ cups cooked chicken (click here for my tips on [How and Why I cook chicken for the week all at once for easy meals](#))
- cilantro (chopped)
- 3 scallion (diced)
- ¼ cup sliced almonds
- sesame seeds
- wonton strips (found in the produce sections as a salad topping usually)
- DRESSING recipe: in notes or you can use a prepared bottle from store, add in soy sauce for some extra flavor.

### Instructions

1. Mix cole slaw pack with chicken, scallions and cilantro.
2. Toss it with some of the dressing. Just enough to coat it, you don't need to use it all if you make the recipe I placed in the notes or use a prepared Chinese Chicken Salad Dressing.
3. top with sliced almonds, sesame seeds and wonton strips.

### Notes

Dressing:

2 tablespoons soy suace  
2 tablespoons rice vinegar  
2 tablespoons oil  
½ teaspoon sugar

Mix all together and toss into salad.

Recipe by Created by Diane at <http://www.createdby-diane.com>

Another favorite is this Feta Basil Balsamic Pasta Salad





# Thanks !

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[www.createdby-diane.com](http://www.createdby-diane.com)

**All links will navigate you off this document,  
use the back button to navigate back to this page.**