

Cole Slaw Pack Recipes

from createdbydiane.com



by Diane Schmidt



I'm so happy you signed up to receive email updates for my recipes. I've been blogging for over 10 years now, and have over 1,000 recipes on my website. You can find them easily in the [recipe index HERE](#).

I created some fun recipes to use with a cole slaw pack, {the 1lb 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!

If you like eating low-carb be sure to sign up for [LOW-CARB Emails HERE](#). You'll get my 7-page low-carb guide free, when you sign up. You can find all of [my ebooks HERE](#).

You can expect to see a new recipe from me once a week. If you have a comment, suggestion, or question just hit reply on the email you receive and I will respond accordingly.



Pineapple and Coconut Cole Slaw

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

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>

Pickled Cole Slaw with Jalapeno & Onion from Created by Diane 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 jalapeno 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>



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>

Chinese Chicken Cabbage Salad

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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>



I wanted to share with you some fun recipes. On the left is a photo of my post on "make your favorite take-out" and on the right is my Most Popular Recipes. Two great posts I didn't want you to miss seeing.

Don't forget to tell your friends that you just discovered where to find great recipes... createdby-diane.com

Feel free to forward any of my emails to friends as well.

Everyone like a good recipe, right!

Other pages you may want to check out is

my [About Me Page](#)

The [Welcome Page](#) on my blog

Take a couple minutes to click around on my [blog](#) to find more recipes to enjoy as well.