



SLAW RECIPE

— ❧ —

COLLECTION



For more Great Recipes and Products visit Marzetti.com



SLAW RECIPE COLLECTION



RED, WHITE & BLUE SLAW FEATURING MARZETTI® ORIGINAL SLAW DRESSING

Cabbage, bacon bits and blue cheese mixed with Marzetti Original Slaw Dressing then garnished with cherry tomatoes is what makes this recipe red, white and blue.

Serves: 4

Marzetti Ingredients

- 1 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

- 6 cups green cabbage, coarsely shredded
- 1/2 cup bacon bits
- 3/4 cup blue cheese, crumbled
- cherry tomatoes

Preparation:

Combine green cabbage, bacon bits, 1/2 cup blue cheese. Add slaw dressing and toss gently to coat well. Chill to blend flavors. When you're ready to serve, garnish with cherry tomatoes and another 1/4 cup blue cheese.

For more Great Recipes and Products
visit Marzetti.com





SLAW RECIPE COLLECTION



APPLE BACON WALNUT SALAD FEATURING MARZETTI® ORIGINAL SLAW DRESSING

A classic coleslaw mix and Marzetti Original Slaw Dressing give apples, bacon and walnuts their place to shine.

Prep Time: 15 minutes

Cook Time: 3 minutes

Marzetti Ingredients

- 1/2 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

- 12 pieces Bacon, pre-cooked and crumbled
- 1 pkg. (16 oz.) Classic Coleslaw mix
- 2 Granny Smith apples, diced
- 1 tbsp. Caraway seeds
- 1/4 tsp. Freshly ground black pepper
- 1 cup Walnut pieces
- 1/2 cup Crumbled blue cheese

Preparation:

Microwave the bacon according to directions to re-crisp. In a large bowl, combine all ingredients and toss. Chill 1 hour and serve. Sprinkle slaw with extra blue cheese if desired.

For more Great Recipes and Products
visit Marzetti.com





SLAW RECIPE COLLECTION



HAWAIIAN SLAW FEATURING MARZETTI® ORIGINAL SLAW DRESSING

Pineapple, raisins, chopped nuts and flaked coconut give ordinary coleslaw an island flavor.

Serves: 6-8

Marzetti Ingredients

- 3/4 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

- 4 cups Cabbage, shredded
- 1 (8 ounce) can Pineapple, drained and crushed
- 1/4 cup Raisins
- 1/4 cup Nuts, chopped
- 1/4 cup Coconut, flaked

Preparation:

In mixing bowl, combine ingredients. Mix well. Chill until ready to serve.

For more Great Recipes and Products
visit Marzetti.com





SLAW RECIPE COLLECTION



EGG SALAD SANDWICHES FEATURING MARZETTI® ORIGINAL SLAW DRESSING

Just like grandma used to make – but better! This recipe calls for hard boiled eggs, Dijon mustard, celery, chives, parsley and bacon.

Serves: 6 to 8 sandwiches

Marzetti Ingredients

- 1/2 cup plus extra for spreading onto bread
Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

For the Salad

- 12 Hard boiled eggs, peeled and chopped
- 2 tsp Dijon mustard
- 2/3 cup Chopped celery
- 1 tbsp Chopped chives
- 2 tbsp Chopped parsley
- 1/4 tsp Freshly ground black pepper
- 6 Slices cooked bacon, crumbled

For the Sandwiches

- Regular or toasted whole wheat bread
- Green leaf lettuce
- Sliced tomato, optional
- Sliced red onion, optional

Preparation:

To make salad, combine all ingredients for salad in a large bowl and mix well. Cover and refrigerate until ready to assemble sandwiches. To assemble sandwiches, spread Marzetti Slaw Dressing on 6 to 8 pieces of toast or bread; divide and spread egg salad atop. Layer with lettuce, tomato and onion; cover with remaining toast or bread.

Serve sandwiches with Marzetti Apple Cabbage Slaw.

For more Great Recipes and Products
visit Marzetti.com





SLAW RECIPE COLLECTION



CHICKEN SALAD PANINI SANDWICHES FEATURING MARZETTI® ORIGINAL SLAW DRESSING

A flavorful chicken salad made with Marzetti Slaw Dressing, chicken, scallions and sundried tomatoes is topped with basil leaves, cheese and onion on thick sourdough bread.

Serves: 4 sandwiches

Marzetti Ingredients

- 1/3 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

For the Salad

- 1 tsp Salt
- 1/2 tsp Black pepper
- 3 cups Cooked chopped chicken meat
- 1/4 cup Chopped scallions
- 10 Sundried tomatoes cut into julienne pieces

For the Sandwiches

- 8 slices Slices sour dough or peasant bread
- 8 Large fresh basil leaves or small handful of fresh spinach
- 4 slices Favorite cheese
- 1 Small red onion sliced thin, optional
- Butter

Preparation:

For salad, whisk together Marzetti Slaw Dressing, salt and pepper in a mixing bowl; add chicken, scallions and sundried tomatoes and toss to coat. To assemble sandwiches, preheat panini press or grill pan to medium heat. Divide chicken mixture and spread onto 4 slices of bread. Top with basil leaves, cheese and optional onion and remaining bread. Lightly butter one side of sandwich and place that side down onto heated panini pan, lightly butter topside of sandwich. Cook for 6 to 8 minutes, turning once or until bread is golden brown and cheese is melted. Repeat process with each sandwich. Serve sandwiches with Marzetti Famous Cole Slaw.

Note: Chicken salad can be prepared and placed on a bed of salad greens for a tasty main course.



For more Great Recipes and Products
visit Marzetti.com



SLAW RECIPE COLLECTION



GRILLED VEGETABLE WRAP SANDWICHES FEATURING MARZETTI® ORIGINAL SLAW DRESSING

Red bell peppers, zucchini and onion are marinated in a delicious mixture of Marzetti Original Slaw Dressing, pesto, Italian herbs and garlic before being grilled and wrapped with mozzarella cheese and salad greens.

Serves: 4 wraps

Marzetti Ingredients

- 1/2 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

For the Marinade

- 1 tsp Salt
- 1/4 tsp Black pepper
- 1/4 cup Prepared pesto
- 1 tsp Italian blend herbs
- 1 clove Minced garlic
- 2 Red bell peppers, seeds removed, cut into 4 pieces each
- 2 Zucchini or yellow squash, cut into 1/4 inch slices lengthwise
- 1 Red or white onion, cut into 1/2 inch slices

For the Wrap

- 4 Sandwich wraps or large tortillas
- 8 slices Slices fresh mozzarella or favorite cheese
- 2 cups Favorite salad greens

Preparation:

Prepare a grill to medium heat. In a mixing bowl, whisk together Marzetti Slaw Dressing, salt, pepper, pesto, Italian herbs and garlic. Remove 1/4 cup marinade and set aside for sandwiches. Brush remaining marinade onto vegetables. Oil grill racks and cook vegetables for 2 to 3 minutes aside. Brush more marinade onto vegetables while grilling. Transfer cooked vegetables to a tray. To assemble sandwiches, arrange wraps on a flat working surface and spread each wrap with 1 tablespoon of remaining marinade. Divide and layer grilled vegetables, cheese and salad greens in center of each wrap. Fold in side edges of wraps and roll tightly. Cut sandwiches in half. Serve with Marzetti Old Fashion Potato Salad.

Note: Vegetables can be served as a side dish with grilled chicken or fish and favorite Marzetti Cole Slaw Recipe.

For more Great Recipes and Products
visit Marzetti.com





SLAW RECIPE COLLECTION



FAMOUS COLE SLAW FEATURING MARZETTI® ORIGINAL SLAW DRESSING

It can't get any easier – or better – than cabbage mixed with Marzetti Original Slaw Dressing.

Serves: 8

Marzetti Ingredients

- 1 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

- 8 cups cabbage, shredded

Preparation:

In mixing bowl, combine slaw dressing and shredded cabbage. Stir until completely saturated and juicy. Chill to blend flavors.

For more Great Recipes and Products
visit Marzetti.com





SLAW RECIPE COLLECTION



BUFFALO WINGS FEATURING MARZETTI® ORIGINAL SLAW DRESSING

A harmonious combination of Marzetti Original Slaw Dressing and hot sauce coats your favorite baked chicken wings.

Serves: About 20 pieces

Marzetti Ingredients

- 1 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

- 2 lbs Chicken drumettes, trimmed
- 1 tsp Salt
- 1 tsp Black pepper
- 1 tsp Paprika
- 1/4 to 1/3 cup Favorite hot sauce or to taste

Preparation:

Preheat oven to 425 degrees F. Lightly mist a baking pan with non-stick vegetable spray. In a large plastic bag, combine chicken, salt, pepper and paprika. Toss chicken to coat. Arrange chicken in a single layer on prepared baking pan. Bake chicken for 15 minutes. While chicken is baking, whisk together Marzetti Slaw Dressing and hot sauce in a bowl. Remove 1/2 cup of dressing and place in a microwave safe measuring cup. Set aside. Remove chicken from oven and carefully pour off fat; spoon remaining dressing over chicken wings and coat well. Return pan to oven and cook for 10 to 12 minutes or until chicken is thoroughly cooked. Microwave remaining 1/2 cup of dressing for 1 minute and spoon dressing over wings to coat.

Serve with celery and Marzetti Red, White and Blue Slaw Dressing

For more Great Recipes and Products
visit Marzetti.com





SLAW RECIPE COLLECTION



ZUCCHINI CORN BREAD MUFFINS FEATURING MARZETTI® ORIGINAL SLAW DRESSING

Marzetti Original Slaw Dressing makes these zucchini and cheese cornbread muffins super-moist and extra-delicious.

Serves: 12 muffins

Marzetti Ingredients

- 1/3 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

- 2 cups Self-rising Cornmeal Mix
- 1/8 tsp Baking soda
- 1 1/4 cups Low fat buttermilk
- 1 Large egg
- 2 tbsp Melted butter or margarine
- 1 cup Grated zucchini
- 1 cup Grated mild or sharp cheddar cheese

Preparation:

Preheat oven to 400 degrees F. Mist a 12-cup muffin tin with non-stick vegetable oil spray. Set aside. In a large mixing bowl, combine cornmeal mix and baking soda. In a medium mixing bowl, whisk together Marzetti Slaw Dressing, buttermilk, egg, and melted butter and pour into dry ingredients. Add zucchini and cheese and fold mixture together just until moistened. Spoon batter into muffin tins. Bake for 14 to 16 minutes or until a toothpick inserted into center comes out clean. Cool.

Serve Grilled chicken or fish and Marzetti Famous Cole Slaw recipe.

For more Great Recipes and Products
visit Marzetti.com





SLAW RECIPE COLLECTION



GRILLED CHICKEN & VEGETABLES WITH LEMON GARLIC SAUCE FEATURING MARZETTI® ORIGINAL SLAW DRESSING

A simple lemon garlic marinade made with Marzetti Original Slaw Dressing gives chicken and vegetable skewers multidimensional flavor.

Serves: 4 skewers

Marzetti Ingredients

- 1 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

For the Marinade/Sauce

- Zest from 2 lemons
- 2 tbsp Lemon juice
- 2 Garlic cloves, minced
- 1 tsp Salt
- 1/2 tsp Freshly ground black pepper

For the Skewers

- 2 Large chicken breasts, cut into 1 1/2 to 2 inch pieces
- 1 Bell red pepper, cut into 1 1/2 to 2 inch pieces
- 1 Zucchini or yellow squash, cut into 1 1/2 to 2 inch pieces
- 4 Long bamboo skewers
- 2 tbsp Grated Parmesan cheese
- 1 tbsp Chopped parsley

Preparation:

For marinade, whisk together all ingredients in a mixing bowl. Set aside 1/3 cup of marinade to serve with finished skewers. For skewers toss remaining marinade with chicken and vegetables in a shallow dish. Cover and refrigerate for 30 minutes. Prepare grill to medium high heat. Thread chicken and vegetables onto skewers. Oil grill racks and cook skewers for 3 to 5 minutes on each side, about 12 to 14 minutes total, or until chicken is thoroughly cooked. Serve skewers with remaining marinade/sauce.

Serve with Marzetti Old Fashion Potato Salad.

For more Great Recipes and Products
visit Marzetti.com





SLAW RECIPE COLLECTION



FRUIT SLAW FEATURING MARZETTI® ORIGINAL SLAW DRESSING

Sweet and savory. Shredded cabbage, assorted berries, pineapple and oranges all tossed in Marzetti Original Slaw Dressing.

Serves: 4

Marzetti Ingredients

- 1 cup Marzetti® Original Slaw Dressing - GLUTEN-FREE

Other Ingredients

- 1 lb shredded cabbage
- 1/2 pint raspberries
- 1/2 pint blueberries
- 1/2 pint blackberries
- 1 pineapple, cored and cut
- 1 qt strawberries
- 1 can (15oz.) mandarin oranges

Preparation:

Wash berries and pat dry. In bowl combine shredded cabbage, berries, pineapple, and oranges. Add Marzetti Slaw Dressing. Gently stir until fruit is coated with dressing.

For more Great Recipes and Products
visit Marzetti.com

