

## Teriyaki Broccoli Slaw



### Trisha's Dishes

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This is the perfect side dish to serve for lunch with my “Seafood Salad Sandwich”. The variety of textures and flavors will please young and old.

**Servings:** 4

**Prep Time:** 20 minutes

**Chill:** 1 hour prior to serving

#### Teriyaki Dressing

##### Ingredients:

- ½ cup Ginger & Sesame Teriyaki Marinade
- 2 tablespoons fresh lime juice

##### Instructions:

Mix and refrigerate dressing until ready to toss salad.

**Note:** Blanch the broccoli slaw ahead of time and refrigerate for a cool, crisp salad.

#### Broccoli Slaw

##### Ingredients:

- 12 ounce package broccoli cole slaw
- ¾ cup chow mein noodles
- ½ cup drained pineapple tidbits
- ½ cup dry roasted peanuts

##### Instructions:

1. Chop the vegetables slightly prior to blanching.
2. Blanch broccoli slaw in boiling salted water for 1 minute. Do not overcook!
3. Transfer to ice water, then drain.
4. Add pineapple tidbits and refrigerate until serving.

##### To Serve:

- ◇ Add noodles and peanuts to chilled slaw and toss with dressing.

**Tips:** Purchase the pineapple tidbits in fruit cups. This will give you exactly the amount you will need.