

SWEET PEA & CORN SLAW

DIRECTIONS:

1. Chop up green cabbage.
2. Cut corn off the cob.
3. Stir together the mayonnaise, sugar, vinegar, salt, and pepper in a large bowl.
4. Add the remaining ingredients and stir until well coated.
5. Store in the refrigerator and serve chilled.

Serves 4: about ¾ cup per serving, makes 3 ½ cups.

Recipe Provided by Nancy Hughes



Toll-Free Number: (888) 704-3663
www.feedingthegulfcoast.org

YOU WILL NEED:

- 2 cups shredded green cabbage
- 1 cup green peas
- 1 cup corn
- 3 tablespoons mayonnaise
- 1 tablespoon sugar
- 1 tablespoon apple cider vinegar
- ¼ teaspoon salt
- black pepper to taste

Cooking Tips:

- Frozen corn and peas may be used. Thaw first.
- Be sure to mix the mayonnaise, sugar, and vinegar first before adding the vegetables for creamier results.
- White vinegar may be used instead of apple cider vinegar.

SWEET PEA & CORN SLAW

DIRECTIONS:

1. Chop up green cabbage.
2. Cut corn off the cob.
3. Stir together the mayonnaise, sugar, vinegar, salt, and pepper in a large bowl.
4. Add the remaining ingredients and stir until well coated.
5. Store in the refrigerator and serve chilled.

Serves 4: about ¾ cup per serving, makes 3 ½ cups.

Recipe Provided by Nancy Hughes



Toll-Free Number: (888) 704-3663
www.feedingthegulfcoast.org

SWEET PEA & CORN SLAW

DIRECTIONS:

1. Chop up green cabbage.
2. Cut corn off the cob.
3. Stir together the mayonnaise, sugar, vinegar, salt, and pepper in a large bowl.
4. Add the remaining ingredients and stir until well coated.
5. Store in the refrigerator and serve chilled.

Serves 4: about ¾ cup per serving, makes 3 ½ cups.

Recipe Provided by Nancy Hughes



Toll-Free Number: (888) 704-3663
www.feedingthegulfcoast.org

YOU WILL NEED:

- 2 cups shredded green cabbage
- 1 cup green peas
- 1 cup corn
- 3 tablespoons mayonnaise
- 1 tablespoon sugar
- 1 tablespoon apple cider vinegar
- ¼ teaspoon salt
- black pepper to taste

Cooking Tips:

- Frozen corn and peas may be used. Thaw first.
- Be sure to mix the mayonnaise, sugar, and vinegar first before adding the vegetables for creamier results.
- White vinegar may be used instead of apple cider vinegar.

YOU WILL NEED:

- 2 cups shredded green cabbage
- 1 cup green peas
- 1 cup corn
- 3 tablespoons mayonnaise
- 1 tablespoon sugar
- 1 tablespoon apple cider vinegar
- ¼ teaspoon salt
- black pepper to taste

Cooking Tips:

- Frozen corn and peas may be used. Thaw first.
- Be sure to mix the mayonnaise, sugar, and vinegar first before adding the vegetables for creamier results.
- White vinegar may be used instead of apple cider vinegar.