



Kale - among the fastest growing salad types (12%) on salad and appetizer menus.*

*Mintel, April 24, 2015

Customize Your Favorite Kale Slaw with Tas-Tee® Dressing

Henri's® well-known Tas-Tee® Dressing isn't just for lettuce salads. Its unique flavor profile offers the opportunity to develop a signature kale slaw, coleslaw, chicken salad, sandwich spread, salads and many more entrees.





Basic Tas-Tee® Kale Slaw

- 1 lb. chopped kale
- 1 cup Henri's® Tas-Tee® Dressing

Put chopped kale mix into a large bowl. Drizzle with dressing and mix well. Refrigerate until ready to serve. Substitute broccoli slaw or shredded cabbage for half of the kale for a more slaw-like appearance. If serving immediately, drizzle with up to an additional 1 cup of dressing.

Begin with the basic Kale Slaw recipe, then create dozens of your favorite variations, all using Henri's Tas-Tee® Dressing.

Citrus

- 2 lbs. mandarin oranges, drained
- 1 cup toasted almonds
- 2 tsp. orange peel (mixed with dressing)
- 1 Tbsp. poppy seed (mixed with dressing)

Sweet & Sour

- 2 cups halved grapes
- 1-1/2 cups golden raisins
- 1 cup chopped red onion

Rainbow

- 1 cup shredded red cabbage
- 1 cup shredded carrots
- 1 cup chopped yellow bell peppers
- 1 cup halved grape tomatoes

Bacon

- 12 oz. bacon, cooked & chopped
- 1 cup chopped red onion
- 1 cup sunflower seed kernels
- Optional, diced jalapenos



Tas-Tee® Dressing

- ✓ Gluten Free
- ✓ No MSG
- ✓ OU Kosher Pareve

Henri's® Tas-Tee® dressing has long been the secret to some of the most famous cole slaw recipes in the Midwest.

Asian

- 2 cups edamame or pea pods
- 1 cup diced green onions
- 1 cup shredded carrots
- 1 cup salted peanuts
- 1/2 cup chopped cilantro
- 1 tsp. ginger (mixed with dressing)

