



RECIPE

Wildwood Special, ColeSlaw & Fruit Salad



Cost: \$50 - Kroger

Ready in 60 minutes

Serves: 8 people

Ingredients - Wildwood Special

- 12 ct whole wheat sandwich rolls
- 24 oz turkey breast
- 16 slices provolone cheese
- 4 tomatillo
- 4 avocado
- 1 pkg bacon
- 1 red onion
- Dash of salt, black pep, minced garlic
- 1-2 Tbsp Lime or lemon juice
- 1 bunch cilantro
- 1 bunch baby arugula

Directions - Wildwood Special

1. **Prepare Guac:** Dice tomatillo and cook bacon. Then combine tomatillo, $\frac{1}{4}$ red onion, avocado, spices, cilantro, & bacon. Mash and mix up. Refrigerate until ready to assemble sandwiches.
2. **Slice** the other $\frac{3}{4}$ of onion and grill in bacon grease until soft and browned.
3. **Assemble** sandwich: spread guac mixture on one side. Add turkey, provolone, onions and top arugula.
4. **Wrap** in parchment paper and foil. Place in the refrigerator for 20-30 minutes to set if you prefer a cold sandwich.

Ingredients - Coleslaw

- 2 bags of pre-sliced coleslaw mix
- 1 head red cabbage
- 1 bunch green onions
- 1/2 bunch of cilantro
- 1/2 cup olive oil
- 1/2 cup apple cider vinegar

- 3 Tbsp brown sugar
- 2 Tbsp taji seasoning
- 1 Tbsp dijon mustard
- 1 Tbsp celery seed
- 1 tsp salt
- 1 tsp pepper

Directions - Coleslaw

1. **Whisk together**, in a small bowl, vinegar, olive oil, mustard, sugar, and seasonings and set aside.
2. **Thinly slice** the red cabbage, dice the green onion, and rough chop the cilantro.
3. In a separate bowl, **mix** together the bagged coleslaw with the red cabbage, green onions, and cilantro.
4. Next, **pour** the dressing onto the cabbage mixture and mix until combined.
5. **Season** with additional salt and pepper as needed, and chill before serving.

Ingredients/Directions - Fruit Salad

1. **Mix** together whatever fruit your station prefers. This recipe used strawberries, pineapple and blueberries. You could also use leftover fruit that is still ripe to mix in with freshly bought fruit.