



*Aunt Nellie's*<sup>®</sup>

## PICNIC SANDWICHES WITH BEET-MANGO SLAW

**SERVES:** Makes 6 SERVINGS

**PREP TIME:** 20 MINUTES

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### INGREDIENTS

- 1 jar (16 ounces) Aunt Nellie's Sliced Pickled Beets
- 1-1/2 cups cabbage slaw mix
- 3/4 cup cubed mango (about 1/4-inch cubes)
- 1/4 cup sliced green onion
- 2 to 3 tablespoons prepared vinaigrette
- Baguette or other loaf, plain or multigrain (about 21" x 3")
- 1 package (4 ounces) creamy goat cheese or other spreadable cheese
- 1/2 pound thinly sliced deli roast beef or turkey

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### INSTRUCTIONS

1. Drain beets well; discard liquid or save for another use. Coarsely chop beets; reserve 1/2 cup for Pink Lemonade (see recipe in Beverage section).
2. In large bowl, toss together slaw mix, mango and onion. Add vinaigrette; toss to coat well.
3. Cut baguette lengthwise in half. Remove insides leaving 1/2-inch shell on top and bottom. Spread bottom half with goat cheese.

4. Toss beets with slaw mixture; spoon half over goat cheese. Arrange beef over slaw; spoon remaining slaw over beef. Close sandwich and press firmly. Wrap tightly with aluminum foil; refrigerate up to 4 hours before serving.
5. To serve, cut baguette into 6 pieces.

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**FIND IT ONLINE:**

<https://auntnellies.com/picnic-sandwiches-with-beet-mango-slaw/>

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