



Easy Pineapple Coleslaw Recipe for a Crowd-Pleasing Side

Why I Love This Slaw

This coleslaw is my favorite summer side. It is sweet, crunchy, and creamy all at once. The pineapple makes it feel like a party. It always reminds me of sunny days and good friends.

I first made it for a big family picnic. My grandson ate three helpings! I still laugh at that. Now I make it for every gathering. It just makes people happy.

Let's Talk About the Crunch

You need two kinds of slaw for this. One is a broccoli slaw mix. The

other is very thin cabbage. Together, they make the perfect crunch.

Using both gives the salad a great texture. It is not too hard or too soft. Every bite has a little snap. *Fun fact*: The thin cabbage is sometimes called “angel hair.” Isn’t that a sweet name?

The Secret is in the Juice

Do not pour all the pineapple juice away! This is important. You must save a little for the dressing. It makes all the difference.

The juice adds a natural sweetness. It makes the dressing smooth and light. This matters because it ties all the flavors together. Doesn’t that smell amazing? What is your favorite fruit to add to a salad?

Making the Creamy Dressing

Whisk everything in a small bowl. Use mayonnaise, vinegar, sugar, and your spices. Then add that saved pineapple juice. Whisk until it is completely smooth.

The black pepper might seem like a lot. But trust me. It gives the dressing a little kick. It balances the sweet pineapple. This matters because good food has a balance of flavors.

The Most Important Step

After you mix it all, you must wait. Put the bowl in the fridge. Let it get cold for a few hours. This is the hardest part!

Waiting lets the flavors get to know each other. The slaw gets softer and tastier. It is always worth the wait. Do you like your coleslaw right away or after it chills?

Time to Share and Enjoy

This slaw is perfect for a crowd. Bring it to your next cookout. Watch how fast it disappears. People will ask you for the recipe.

See also [Cheesy Potato Fiesta Recipe](#)

Food is best when shared with others. A simple dish can make a big memory. What is the best thing you've ever brought to a party?



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Ingredients:

Ingredient	Amount	Notes
Broccoli slaw	16 ounces	
Angel hair coleslaw	3 cups	Can substitute very thinly sliced cabbage
Pineapple tidbits	20 ounces	In natural pineapple juice, reserve $\frac{1}{3}$ cup juice but drain remaining
Mayonnaise	1 cup	Your favorite brand
Apple cider vinegar	3 tablespoons	
Granulated sugar	2 tablespoons	
Fresh cracked black pepper	2 teaspoons	
Kosher salt	1 teaspoon	

Making Your Slaw

First, grab your biggest bowl. You will need the space. Dump in both bags of slaw. I like the colorful broccoli kind. Add the pineapple tidbits next. Make sure you drain them first. But keep that juice. It's the secret to our dressing. My grandson always sneaks a pineapple piece. I still laugh at that. Now, let's make the dressing. Find a smaller bowl. Plop in the mayonnaise. Add your saved pineapple juice. The sugar and vinegar go in next. Don't forget the pepper and salt. Give it a good whisk. Keep going until it's all smooth. Doesn't that smell amazing? Pour that creamy dressing right over the slaw. Use your tongs to mix it. Get everything coated nicely. This is the fun part. (My hard-learned tip: Tongs work better than spoons. They mix without mashing everything). Now, the hardest step is waiting. Cover the bowl with a lid. Pop it into

the fridge. Let it chill for at least four hours. The flavors need time to get to know each other. It tastes even better the next day. **Do you like your coleslaw sweet or tangy? Share below! Cook Time:** 4-6 hours (chilling) **Total Time:** 4 hours 15 minutes **Yield:** 10 servings
Category: Side Dish

Fun Twists to Try

You can change this recipe so easily. It's fun to play with your food. I do it all the time.

See also Gruyere Roasted Brussels Sprouts Recipe

Make it tropical. Add some shredded coconut and a few macadamia nuts. It's like a vacation in a bowl. **Give it a spicy kick.** Add a pinch of red pepper flakes. It wakes up all the other flavors. **Try a different fruit.** Use mandarin oranges instead of pineapple. It's a lovely change for autumn. Which one would you try first? Comment below!

How to Serve Your Creation

This slaw is a perfect sidekick. It goes with so many things. I love it next to a simple grilled chicken. The sweet and savory combo is just right. It's also wonderful on top of a pulled pork sandwich. The crunch is so satisfying. For drinks, I have two favorites. A cold glass of iced tea is always refreshing. For a special treat, a crisp pineapple cider is delightful. Which would you choose tonight?



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Keeping Your Coleslaw Fresh and Tasty This coleslaw is best kept in the fridge. It will stay fresh for about three days. Just put it in a sealed container. You can make a big batch for the week ahead. This saves so much time on busy days. I remember making a huge bowl for a family reunion. It was all gone by lunch the next day! Have you ever tried storing it this way? Share below! Batch cooking means more time with your family later. That is what really matters. ### Simple Fixes for Common Slaw Problems Sometimes the dressing can be too thin. If this happens, just add a bit more mayo. I once made it too runny for a picnic. It still tasted great! Your slaw might also get a bit soggy. Always drain your pineapple juice very well. The third issue is not enough flavor. Let it chill for the full four hours. This lets all the flavors become friends. Which of these problems have you run into before? Fixing small issues builds your cooking confidence. And it makes your food taste so much better. That is a win for everyone. ### Your Coleslaw Questions Answered

See also Golden Raisin and Parmesan Broccolini

**Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. Just check your mayo label to be sure. **Q: Can I make it ahead of time? A: Absolutely! Making it a day early makes it taste even better. **Q: What can I use instead of broccoli slaw? A: You can use all angel hair cabbage. Or try shredded carrots for color. **Q: Can I double this for a big party? A: You sure can. Just use a very big bowl for mixing. **Q: Any extra add-in ideas? A: A handful of sunflower seeds adds a lovely crunch. Which tip will you try first? ### A Note From My Kitchen to Yours I hope you love this sweet and crunchy side. It always brings a smile to my table. I would love to see your creations. Share a picture of your finished dish with everyone. Have you tried this recipe? Tag us on Pinterest! Happy cooking! —Elowen Thorn.

You need to try !

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Easy Pineapple Coleslaw Recipe for a Crowd-Pleasing Side

Author: Elowen Thorn



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Cooking Method: [No Cook](#)



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Cuisine: [American](#)



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Difficulty: **Beginner**



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Prep time: **10 minutes**



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Cook time: **minutes**



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Chill time: **4 minutes**



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Total time: **4 hours 10 minutes**



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Servings: **10 servings**



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Calories:**215 kcal**



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Best Season: **Summer**

Description

This easy pineapple coleslaw recipe combines sweet pineapple, crunchy

cabbage, and a creamy dressing for a fresh, crowd-pleasing side dish. Serve it at barbecues, potlucks, or family dinners for a fun and colorful addition to any meal.

Ingredients

Slaw

- ☐ 16 ounces broccoli slaw
- ☐ 3 cups angel hair coleslaw ((you can substitute very thinly sliced cabbage))
- ☐ 20 ounces pineapple tidbits in natural pineapple juice ((reserve $\frac{1}{3}$ cup of the pineapple juice but drain the remaining juice))

Dressing

- ☐ 1 cup mayonnaise ((your favorite brand))
- ☐ 3 tablespoons apple cider vinegar
- ☐ 2 tablespoons granulated sugar
- ☐ 2 teaspoons fresh cracked black pepper
- ☐ 1 teaspoon kosher salt

Instructions

1. Add the broccoli slaw, angel hair coleslaw, and pineapple tidbits to a large mixing bowl.
2. Add the reserved pineapple juice, mayonnaise, apple cider vinegar, sugar, cracked black pepper, and kosher salt to a small mixing bowl. Whisk the dressing until completely smooth and well incorporated.

3. Pour the dressing over the slaw. Use tongs to mix the coleslaw together until completely coated. Cover the coleslaw and chill in the refrigerator for at least 4 hours. The longer the coleslaw is chilled, the better the flavor will be. Serve with your favorite main dish.

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Keywords: Pineapple, Coleslaw, Broccoli Slaw, Side Dish, Potluck