

Broccoli Raisin Salad



1 Serving Provides:

CACFP: ½ cup Vegetables

NSLP: ½ cup Dark Green Vegetables

SFSP: ½ cup Vegetables

HACCP Process #1 No Cook Preparation

Ingredients	48 Servings		96 Servings	
	Weight	Measure	Weight	Measure
Broccoli, fresh, chopped	3 pounds 8 ounces	3 quarts	7 pounds	1 gallon + 2 quarts
Raisins		2 cups		1 quart
Red onion, finely chopped		1 ⅓ cups		2 ⅔ cups
Sunflower seeds, unsalted		1 ⅓ cups		2 ⅔ cups
Bacon bits		1 ⅓ cups		2 ⅔ cups
Light mayonnaise		2 ⅔ cups		1 quart + 1 ⅓ cups
Sugar		1 ⅓ cups		2 ⅔ cups
Red wine vinegar		¼ cup + 2 Tablespoons		¾ cup



Directions

1. Combine chopped broccoli, raisins, chopped onion, sunflower seeds and bacon bits in a large bowl.
2. Combine mayonnaise, sugar and vinegar in a small bowl.
3. Stir mayonnaise mixture into salad.

CCP: Hold for cold service at or below 41°F.

Serve ⅔ cup portions using a #6 scoop.

Serving	Yield	Volume
⅔ cup	48 Servings: about 7 pounds 8 ounces 96 Servings: about 15 pounds	48 Servings: 1 ½ gallons 96 Servings: 3 gallons

Nutrients Per Serving					
Calories	124	Sodium	199 mg	Vitamin A	206 IU
Total Fat	5.8 g	Carbohydrate	16 g	Vitamin C	30 mg
Saturated Fat	0.7 g	Dietary Fiber	2 g	Iron	1 mg
Cholesterol	4 mg	Protein	4 g	Calcium	22 mg