Broccoli Raisin Salad

HACCP Process #1 No Cook Preparation





2²/₃ cups

2²/₃ cups

3/₄ cup

1 Serving Provides:

CACFP: 1/2 cup Vegetables NSLP: 1/2 cup Dark Green Vegetables SFSP: 1/2 cup Vegetables

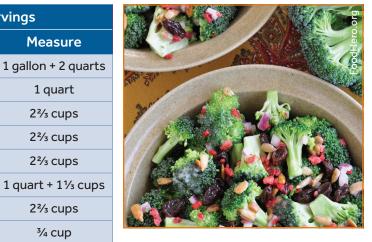
96 Servings 48 Servings Weight Measure Ingredients Weight Measure Broccoli, fresh, chopped 3 pounds 8 ounces 3 quarts 7 pounds 1 gallon + 2 guarts Raisins 2 cups 1 quart Red onion, finely chopped 1⅓ cups 2²/₃ cups Sunflower seeds, unsalted 2²/₃ cups 1⅓ cups

1⅓ cups

2²/₃ cups

1⅓ cups

1/4 cup + 2 Tablespoons



Directions

Bacon bits

Sugar

Light mayonnaise

Red wine vinegar

- 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 $\frac{2}{3}$ cup portions using a #6 scoop.

Serving	Yield	Volume
²⁄₃ cup	48 Servings: about 7 pounds 8 ounces 96 Servings: about 15 pounds	48 Servings: 1½ 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		

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