CONFETTI COLESLAW (FRESH)

MEAL COMPONENT CONTRIBUTION:
½ cup other vegetable
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup
RECIPE HACCP PROCESS: #1 - No cook

VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Slaw, Mix, Shred, Blend, #4015	2 packages , 5 pounds each
Vinegar, White, Bulk, #2260	1 quart + 1 cups
Sugar, Granulated, #2027	1 cup
Celery Salt, #2702	1 tablespoon
Salt, Table, #2723	1 tablespoon
Pepper, Black, Ground, #2718	2 teaspoons

DIRECTIONS

1. Place the slaw mixture into a large bowl.
2. Combine the remaining ingredients (vinegar, sugar, celerty salt, and black pepper) to make the dressing.
3. Stir the dressing mixture into the cabbage. For best results, cover the bowl and chill the salad for at least 1-1½ hours prior to serving.
   CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
4. Portion with #8 scoop per serving. Each portion provides ½ cup serving of other vegetable.
   CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

PRODUCTION NOTES

Use USDA Foods or Department of Defense (DOD) foods when available.
Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
”Culinary Techniques for Healthy School Meals: Preparing Vegetables“ provides seasoning and serving ideas for vegetables.

NUTRIENTS PER SERVING

Calories	22	Dietary Fiber	1.23 g	Sodium	98.04 mg	Sat. Fat	0.02 g
Carbohydrates	5.65 g	Protein	0.74 g	Total Fat	0.15 g	Trans Fat	0.00 g

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ILLUSTRATED PRESENTATION OF CONFETTI COLESLAW (FRESH)

1.

1 serving of Confetti Coleslaw