

CLASSIC COLESLAW (FRESH)



VEGETABLES (OTHER)

MEAL COMPONENT CONTRIBUTION: $\frac{1}{2}$ cup other vegetable**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** $\frac{1}{2}$ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Dressing, Coleslaw, Bulk, #2243	1 quart + 1 cup
Spice Blend MS, Italian, No Salt, #2734	2 tablespoons + 2 teaspoons
Slaw, Mix, Shred, Blend, #4015	10 pounds

DIRECTIONS

1. Combine the coleslaw dressing and the Italian Spice Blend until it is well blended.
2. Place the coleslaw mixture in a large bowl. Combine the dressing mixture with the coleslaw mixture.
3. Cover the salad bowl with plastic wrap and chill before serving. For best results, chill the salad for at least 2 hours before serving.

CCP: Cover and refrigerate at 41 degrees F or lower. Hold until ready for service.

4. Portion with a #8 scoop into individual containers for service. Each portion provides $\frac{1}{2}$ cup serving of other vegetable.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

NUTRIENTS PER SERVING

Calories	73	Dietary Fiber	1.22 g	Sodium	101.60 mg	Sat. Fat	0.82 g
Carbohydrates	5.42 g	Protein	0.74 g	Total Fat	5.74 g	Trans Fat	0.00 g