

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

- Combine the coleslaw dressing and the Italian Spice Blend until it is well blended.
- Place the coleslaw mixture in a large bowl. Combine the dressing mixture with the coleslaw mixture.
- 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.

- 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