

BROCCOLI SALAD (FRESH)-BRIGGS

MEAL COMPONENT CONTRIBUTION:

½ cup dark green vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook


VEGETABLES (DARK GREEN)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Broccoli, Fresh Florets, #4000	7 pounds
Dressing, Ranch, Dry Mix, #2244	1 packet
Milk, Fluid, Buttermilk, Cultured, Lowfat	2 quarts
Mayonnaise, Reduced Calorie, Bulk, #2249	2 quarts
Bacon, Sliced, Precooked, #1050	1 pound
Cheese, American, Grated/Shredded, #1306	1 pound

DIRECTIONS

- Place the broccoli florets in a large bowl.
If the broccoli florets are not prewashed, rinse them under cool, running water and drain them well. If needed cut the broccoli into bite-sized pieces.
- To make the dressing, combine the ranch dressing packet mix, buttermilk and mayonnaise according to package directions. Mix the ingredients well.
- Add the dressing to the broccoli.
- Dice the precooked bacon.
- Add the bacon and cheese to the broccoli mixture. Stir the salad to coat all pieces with dressing.
- Cover the salad 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, until ready for service.
- Portion with a 4 ounce spoodle or a #8 scoop per serving. Each portion provides ½ cup of dark green 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.

PRODUCTION NOTES

For best results, chill for at least 2 hours before serving.

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	125	Dietary Fiber	1.36 g	Sodium	434.00 mg	Sat. Fat	2.33 g
Carbohydrates	4.41 g	Protein	4.17 g	Total Fat	9.94 g	Trans Fat	0.00 g

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ILLUSTRATED PRESENTATION OF BROCCOLI SALAD (FRESH)-BRIGGS

1.



1 serving of Broccoli Salad in a Styrofoam bowl

2.



1 serving of Broccoli Salad in a clear container