

BROCCOLI SALAD

RSD #10, Avon, and Canton Public Schools - 2018

Grades: K-12

Yield: 50 or 100 portions

INGREDIENTS	50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	
Fresh broccoli florets, trimmed	6 lb		<ol style="list-style-type: none"> 1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves. <p>Cooking Methods:</p> <ol style="list-style-type: none"> 1. Trim broccoli and cut into bite size pieces. 2. Trim and peel onion, cut into small dice. 3. Whisk mayonnaise, vinegar, and sugar in a large bowl. 4. Stir in broccoli, onions, and raisins or cranberries.
Red onion		1 medium	
Reduced fat mayonnaise	1 lb	1 qt.	
Cider vinegar		½ cup	
Granulated sugar		¼ cup	
Raisins or dried cranberries	1 lb 8 oz.	1 qt + ½ cup	
<p>Serving Size: 50 x 1 cup servings, 100 x ½ cup servings</p> <p>Meal Pattern Contribution: <i>For ½ cup serving = ¾ cup dark green vegetable, less than ⅛ cup fruit</i> <i>For 1 cup serving = ¾ cup dark green vegetable, ⅛ cup fruit</i></p> <p>Allergens: Dairy</p>			<p>Serving/HACCP Instructions</p> <ol style="list-style-type: none"> 1. Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower. <p>Notes: 1 lb broccoli florets, raw, trimmed yield 28.8 ¼ cup portions. To credit dried cranberries as a fruit, ¼ cup measured = ½ cup credited. 1 lb dried cranberries yields 13/8 - ¼ cup measured portions = 13.8 half cups credited. Recipe provides 82.8 ⅛ cups (as credited) servings of fruit.</p>

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

