

# Carrot Raisin Salad

|                       |                  |
|-----------------------|------------------|
| <b>Servings:</b>      | 200.00           |
| <b>Meal Type:</b>     | Lunch            |
| <b>Category:</b>      | Vegetable        |
| <b>HACCP Process:</b> | Same Day Service |

Carrot Raisin Salad

## Nutrition Information

|                      |           |                     |         |
|----------------------|-----------|---------------------|---------|
| <b>Calories</b>      | 40.32     | <b>Protein</b>      | -0.02g  |
| <b>Fat</b>           | 0.36g     | <b>SaturatedFat</b> | 0.06g   |
| <b>Trans Fat</b>     | 0.00g     | <b>Cholesterol</b>  | 4.24mg  |
| <b>Carbohydrates</b> | 8.81g     | <b>Fiber</b>        | 0.97g   |
| <b>Sugar</b>         | 6.55g     | <b>Sodium</b>       | 33.19mg |
| <b>Iron</b>          | 0.32mg    | <b>Vitamin C</b>    | 0.93mg  |
| <b>Vitamin A</b>     | 4092.54IU | <b>Calcium</b>      | 12.62mg |

## Ingredients

- 7 18/25 Quart** CARROT MATCHSTICK SHRED 2-3# RSS
- 2 7/25 Quart** RAISIN SELECT 12-2# P/L
- 1 Cup** MILK WHT FF 4-1GAL RGNLBRND
- 4 Cup** MAYONNAISE LT 4-1GAL GFS
- 1 Teaspoon** SPICE CINNAMON GRND 5# TRDE
- 4 Tablespoon** PINEAPPLE TIDBITS IN JCE 6-10 GFS

## Preparation Instructions

Directions:

Place carrots and raisins in large bowl.

Dressing: In a separate bowl, combine milk, salad dressing or mayonnaise, salt, nutmeg (optional), and lemon juice (optional).

Pour dressing over carrots and raisins. Mix lightly. Spread 3 lb (approximately 1 qt 2 ½ cups) in each pan (9" x 13" x 2"). For 25 servings, use 1 pan. For 50 servings, use 2 pans.

CCP: Cool to 41° F or lower within 4 hours. Cover. Refrigerate until ready to serve.

Mix lightly before serving. Portion with No. 16 scoop (1/4 cup).

Notes:

1: \* See Marketing Guide