## **Carrot-Raisin Salad**

# NO IMAGE

Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	HACCP Process:	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-76
School:	Test High School 4 day		

## Ingredients

Description	Measurement	<b>Prep Instructions</b>	DistPart #
CARROT DCD	2 Gallon		285640
RAISINS DRD GOLDEN	2 1/2 Quart		559970
MILK PWD FF INST	1 Cup		311065
MAYONNAISE	1 Quart		106933
SALT IODIZED 24-26Z GFS	1 Teaspoon		108308
SPICE NUTMEG GRND	1 Teaspoon		224944
LEMON JUICE 100	1/4 Cup		270989

# Preparation Instructions

Place carrots and raisins in large bowl.

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 6 lb (approximately 3 gt 1 cup) into each shallow pan (12" x 20" x 2 ½) to a product depth of 2" or less. For 50 servings, use 1 pan. For 100 servings, use 2 pans.

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

Mix lightly before serving. Portion with No. 16 scoop (¼ cup).

Notes:

1: Comments:

- 2: \*See Marketing Guide.
- 3: A new nutrient analysis will be coming.
- 4: Updated July 2014. Restandardization in progress.

## Meal Components (SLE)

Amount Per Serving	
Meat	0.000
Grain	0.000
Fruit	0.000
GreenVeg	0.000
RedVeg	0.320
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 1.00 Serving

Amount Per Serving				
Calories	2169.02			
Fat	7.84g			
SaturatedFat	1.44g			
Trans Fat	0.00g			
Cholesterol	3.35mg			
Sodium	273.34mg			
Carbohydrates	560.33g			
Fiber	24.47g			
Sugar	458.13g			
Protein	23.75g			
Vitamin A 0.00IU	Vitamin C 22.26mg			
Calcium 473.21mg	Iron 6.99mg			

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

#### Nutrition - Per 100g

No 100g Conversion Available