

# SIX LAYER SALAD DRESSING

NO IMAGE

<b>Servings:</b>	4.00	<b>Category:</b>	Condiments or Other
<b>Serving Size:</b>	1.00 Each	<b>HACCP Process:</b>	No Cook
<b>Meal Type:</b>	Lunch	<b>Recipe ID:</b>	R-32569
<b>School:</b>	Manchester High School		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
DRESSING SALAD	1 Cup		107042
SOUR CREAM	1/4 Cup	READY_TO_EAT Served as a topping on a hot or cold meal	285218
MUSTARD DIJON PLAS	2 Teaspoon		312267

## Preparation Instructions

Mix ingredients until blended.

## Meal Components (SLE)

Amount Per Serving

<b>Meat</b>	0.000
<b>Grain</b>	0.000
<b>Fruit</b>	0.000
<b>GreenVeg</b>	0.000
<b>RedVeg</b>	0.000
<b>OtherVeg</b>	0.000
<b>Legumes</b>	0.000
<b>Starch</b>	0.000

## Nutrition Facts

Servings Per Recipe: 4.00

Serving Size: 1.00 Each

Amount Per Serving	
<b>Calories</b>	252.50
<b>Fat</b>	22.90g
<b>SaturatedFat</b>	4.95g
<b>Trans Fat</b>	0.32g
<b>Cholesterol</b>	42.00mg
<b>Sodium</b>	589.30mg
<b>Carbohydrates</b>	9.00g
<b>Fiber</b>	0.00g
<b>Sugar</b>	5.00g
<b>Protein</b>	0.90g
<b>Vitamin A</b> 41.12IU	<b>Vitamin C</b> 0.04mg
<b>Calcium</b> 30.12mg	<b>Iron</b> 0.16mg

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

## Nutrition - Per 100g

No 100g Conversion Available