# WINTER FRUIT SALAD WITH HOMEMADE DRESSING

## **NO IMAGE**

Servings:	1.00	Category:	Entree
Serving Size:	1.00 Each	<b>HACCP Process:</b>	No Cook
Meal Type:	Lunch	Recipe ID:	R-32535
School:	Manchester High School		

#### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE RIBBONS	1 Pint		451730
CRANBERRY DRIED SWTND	1 Fluid Ounce		350882
CASHEW IW	1 1/8 Ounce	READY_TO_EAT  Use code date on bag to rotate product so the oldest product is consumed first. Use in your to go menu, place on display rack or include in catering box lunches. Contact PepsiCo Foodservice for display equipment options.	331572
CHEESE MOZZ SHRD	1/4 Cup		645170
APPLE FRSH SLCD	1/4 Cup		792382
BAR OATML CHOC CHIP SFT IW	2 Each		526283
Winter Fruit Salad Dressing	1/4 Serving	In a blender, mix lemon juice, sugar, onion, salt and mustard. After all is well blended, while blender is still running, slowly add oil. When all is mixed and smooth, add poppy seeds.	R-32532

### **Preparation Instructions**

## Meal Components (SLE) Amount Per Serving

Amount i el delving	
Meat	2.000
Grain	2.000
Fruit	0.750
GreenVeg	1.000
RedVeg	0.000
OtherVeg	0.000
Legumes	0.000
Starch	0.000

#### **Nutrition Facts**

Servings Per Recipe: 1.00 Serving Size: 1.00 Each

Amount Per Serving				
Calories	2094.41			
Fat	25.36g			
SaturatedFat	7.34g			
Trans Fat*	0.00g			
Cholesterol	25.00mg			
Sodium	456.98mg			
Carbohydrates	379.06g			
Fiber	156.10g			
Sugar	193.16g			
Protein	163.84g			
Vitamin A 50.00IU	Vitamin C	5.20mg		
<b>Calcium</b> 2633.21mg	Iron	3.19mg		

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

#### **Nutrition - Per 100g**

No 100g Conversion Available