

VEGETABLE SLAW WITH CREAMY DRESSING

Yield 100

Portion 1/2 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
79 cal	9 g	1 g	5 g	3 mg	189 mg	33 mg

Ingredient

MILK,NONFAT,DRY
 WATER,WARM
 SALAD DRESSING,MAYONNAISE TYPE
 PEPPER,BLACK,GROUND
 MUSTARD,PREPARED
 SALT
 SUGAR,GRANULATED
 VINEGAR,DISTILLED
 CABBAGE,GREEN,FRESH,SHREDDED
 CARROTS,FRESH,SHREDDED
 ONIONS,FRESH,CHOPPED
 PEPPERS,GREEN,FRESH,CHOPPED

Weight

1-3/4 oz
 14-5/8 oz
 2 lbs
 1/8 oz
 1-1/8 oz
 1 oz
 12-1/3 oz
 8-1/3 oz
 10-1/2 lbs
 2 lbs
 5-5/8 oz
 1-1/2 lbs

Measure

3/4 cup
 1-3/4 cup
 1 qts
 1/3 tsp
 2 tbsp
 1 tbsp
 1-3/4 cup
 1 cup
 4 gal 1 qts
 2 qts 1/4 cup
 3/4 cup
 1 qts 1/2 cup

Issue

13-1/8 lbs
 2-1/2 lbs
 6-1/4 oz
 1-7/8 lbs

Method

- 1 Reconstitute milk; add Salad Dressing, pepper, mustard, salt, and sugar; mix well.
- 2 Add vinegar gradually; blend well.
- 3 Combine finely shredded cabbage, finely shredded carrots, fresh onions, and sweet peppers. Pour dressing over vegetables; toss lightly until well mixed.
- 4 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.