

<b>Recipe Name:</b> Taco Slaw			<b>File No:</b>						
Grade Group: K-12			<b>HACCP Process:</b>						
Number of Portions: 50			<input checked="" type="checkbox"/> #1 No Cook						
Portion Size: ½ cup			<input type="checkbox"/> #2 Cook & Serve Same Day						
Serving Utensil: No. 8 scoop			<input type="checkbox"/> #3 Includes Cooling Step						
Servings per Pan:									
<b>Ingredients:</b>	<b>Weight:</b>	<b>Measure:</b>					<b>Procedure:</b>		
*Fresh Granny Smith apples, whole, 80 count	1 lb 13 oz						1. Shred apples, carrots, and cabbage. Combine in a large bowl. Toss lightly.		
*Fresh carrots, whole, without tops	1 lb 10 oz						<i>*Note: If purchasing pre-shredded produce, recipe calls for:</i> <ul style="list-style-type: none"> <li>• 6¼ c shredded carrots</li> <li>• 12½ c shredded cabbage</li> <li>• 6¾ c shredded apples</li> </ul>		
*Fresh purple cabbage, whole	2 lb 8 oz						2. Dressing: Combine yogurt, mayonnaise, lime juice, paprika, cumin, onion powder, chili powder, and salt. Stir well.		
Low-fat plain yogurt	8 oz	1 c					3. Pour dressing over vegetable mixture. Stir well.		
Mayonnaise		⅓ c					4. Transfer coleslaw to steam table pan.		
Lime Juice		⅛ c					<i>Critical Control Point: Cool to 41°F or lower within 4 hours.</i>		
Paprika		1 Tbsp					<i>Critical Control Point: Hold at 41°F or below.</i>		
Cumin		2 tsp					5. Portion with No. 8 scoop (½ cup).		
Onion Powder		2 tsp							
Chili Powder		2 tsp							
Salt		1 tsp							
<b>Total Yield</b>		Number of Pans:		<b>Equipment</b> (if not specified in procedures above):					
Weight:	Measure (volume): 25 cups	Pan Size:							
<b>Meal Component Contribution Based on Portion Size</b>						<b>Nutrient Analysis Based on Portion Size</b>			
Meat/Meat Alternate						Calories: 32			
Vegetable Subgroups						Saturated Fat (g): 0			
						DG	B/P	R/O	S
Fruits									
Grains									

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other A=Additional [Food Buying Guide](#) (FBG)