

GENERAL INFORMATION

Recipe #	Category	Source
1673764	Vegetables	Local

INGREDIENTS

Name	Quantity	+	Quantity 2
Broccoli, raw	3 lbs.		
Salad dressing, honey mustard, regular	¾ c.		
Yogurt, plain, low fat	1 c. (8 fl oz)		
Onions, Red, Diced, 3/8", Fresh, 2/5#, Cross Valley Farms, 536914	½ c. diced		
15oz Raisins Bag In Box	1 c.		
Bacon, turkey, low sodium	8 oz.		

PREPARATION INSTRUCTIONS

HACCP Process: #2 - Same Day Service

1. Wash and cut broccoli into very small bite sized florets.
2. In a large bowl, mix honey mustard dressing and yogurt together. Add broccoli and remaining ingredients and gently toss. Cover and chill. Portion into 1/2 cup servings.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove product from refrigerator using oldest pack date first.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

CCP: Ensure cold food is held at a temperature below 41° F.

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41. In the event the temperature of the cold item rises above 41 it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 or below.

CCP: Record time and internal temperature of completed recipe on daily log.

MY SCHOOL MENUS

IN USE AS A SUB RECIPE

MENUS USING THIS RECIPE

DATES

Last Updated	Created
01-31-2025	09-11-2024



Broccoli Salad - CACFP

Serving Size	Yield
0.5 Cup	25.00

Nutrition Facts

Serving Size 0.5 Cup (90 gm)			
Amount Per Serving			
Calories		89.499	
		% Daily Value*	
Total Fat	5.107* gm	7.858	%
Saturated Fat	1.125 gm	5.624	%
Trans Fat	0.000* gm		
Cholesterol	11.748 mg	3.916	%
Sodium	143.973 mg	5.999	%
Total Carbohydrate	8.662 gm	2.887	%
Dietary Fiber	1.611 gm	6.444	%
Total Sugars	4.517 gm		
Includes 0.000* of Added Sugars			
Protein	3.405 gm	6.81	%
Vitamin A	351.412* iu	7.028	%
Vitamin C	50.823* mg	84.704	%
Vitamin D	0.025* mcg	0.127	%
Calcium	46.568* mg	4.657	%
Iron	0.536* mg	2.979	%
Potassium	232.645 mg	4.95	%
Saturated Fat % of Calories	11.312%		

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

WARNING: TRANS FAT VALUES ARE PROVIDED FOR INFORMATION PURPOSES ONLY, NOT FOR MONITORING PURPOSES.

Meal Components

Component	Measurement
Dark Green	0.5 cups

