



Recipe Production

Recipe Number: SI663

Recipe Name: SIDE RADISH SLAW

Hot: No

Recipe Source: Boulder Valley School District

HACCP Process Category:

No Cook

Serving Description: 1/2 c = 1 serving

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	1/2 CUP				

Labor				
Employee Name	Start Time	Stop Time	Total Time	Rate

Stock Number	Description	Amount 1	Measure 1	Amount 2	Measure 2	Location
2543	RADISH STICKS 5/1#	3	Pound	14 1/2	Ounce	(Unassigned)
2524	CABBAGE GREEN 12 CT	5	Pound	6 3/4	Ounce	(Unassigned)
2560	CARROT LOOSE 25 LB	1	Pound	12 3/4	Ounce	(Unassigned)
	Onions, spring or scallions (includes tops)	4	Ounce	19 1/2	Gram	(Unassigned)
1027	SUGAR BRN LGT 16/2 LB	4	Tbsp	1/2	tsp	(Unassigned)
2004	LIME JUICE 6/32 OZ	3	Ounce	3 1/2	Gram	(Unassigned)
1011	SALT KOSHER 12/3 LB	2	Tbsp			(Unassigned)
2008	JUICE LEMON FRESH 16/32 OZ	3	Ounce	3 1/2	Gram	(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	1/2	Cup			(Unassigned)

Cooking Instructions

Cooking Temperature: 0 **Cooking Times:** **Hours:** 0 **Minutes:** 0

Pre-Preparation Instructions

Recipe Source: Boulder Valley School District Food Services
 Yields:
 Radish: 94%
 Green cabbage: 87%
 Carrots: 83%
 Green onions: 83%

Preparation Instructions

Slice cabbage. Shred Carrots, slice Green onions, slice radish. Mix all vegetables together. In bowl whisk together juices, oil, salt and sugar.
 Toss slaw together with the dressing.

Serving Instructions



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Nutrient	Unit	Recipe Nutrient Value	Nutrient Value per 100 Grams	Nutrient Value per Serving	% of Calories	Missing Value
Food Energy	kcal	2,236.5225	45.1986	22.3652		
Saturated Fat	g	16.4775	0.3330	0.1648	6.63	
Sodium	mg	15,513.0108	313.5074	155.1301		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	113.6307	2.2964	1.1363	45.73	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	296.3880	5.9898	2.9639	53.01	
Total Dietary Fiber	g	101.8837	2.0590	1.0188		
Protein	g	47.3989	0.9579	0.4740	8.48	
Vitamin A (RE)	RE	19,302.0349	390.0810	193.0203		
Vitamin A (IU)	IU	116,646.7696	2,357.3519	1,166.4677		
Vitamin C	mg	1,108.6716	22.4055	11.0867		
Calcium	mg	1,625.4233	32.8487	16.2542		
Iron	mg	20.9210	0.4228	0.2092		
Moisture	g	4,335.7471	87.6225	43.3575		*
Ash	g	66.5584	1.3451	0.6656		*

Stock Number	Description	Units per		Cases	Broken Units	Broken Unit Description	Actual Used
		Case	Location				
2543	RADISH STICKS 5/1#	1.00	(Unassigned)	3	0.91	LB	/
2524	CABBAGE GREEN 12 CT	1.00	(Unassigned)	5	0.42	HEAD	/
2560	CARROT LOOSE 25 LB	1.00	(Unassigned)	1	0.80	LB	/
	Onions, spring or scallions (includes	1.00	(Unassigned)				/
1027	SUGAR BRN LGT 16/2 LB	1.00	(Unassigned)	0	0.04	BAG (2 LB)	/
2004	LIME JUICE 6/32 OZ	1.00	(Unassigned)	0	0.10	CONT (32 FL (/
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.03	BOX (3 LB)	/
2008	JUICE LEMON FRESH 16/32 OZ	1.00	(Unassigned)	0	0.09	CONT (32 FL (/
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.01	CONTAINER (/

REPORT CRITERIA:

Sections Filter(s):

Criteria Filter(s):

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