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Bright Broccoli Slaw

Makes: 50 Servings



50 Servings

Ingredients	Weight	Measure
Broccoli slaw	3 3/4 lb	
Ramen noodles	15 oz	
Red onion, very finely diced		1 1/4 cup
Dried Cranberries		4 cup
Olive oil		1/2 cup 2 Tbsp
White wine vinegar		1 1/4 cup
Pineapple juice		2 cups
Granulated sugar		2 1/2 Tbsp
Granulated garlic		2 1/2 tsp
Granulated onion		2 1/2 tsp
Black pepper, ground		1 1/4 tsp

Directions

- 1. Combine oil, vinegar, pineapple juice and seasonings in bowl and whisk together to prepare dressing.
- 2. Add very finely diced onion and dried cranberries to dressing. Set aside and marinate for at least 1 hour.
- 3. Crush ramen noodles into small pieces. Discard seasoning package!
- 4. Combine broccoli slaw and ramen noodles. Add dressing and toss to combine.

My Notes

Source: Winter Hill Community School (Recipes for Healthy Kids Competition)

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