



## Recipe Production

**Recipe Number:** FS110

**Recipe Name:** SIDE RADISH SLAW PK

**Hot:** No

**Recipe Source:** Boulder Valley School District

**HACCP Process Category:**

No Cook

**Serving Description:** 1/4 c = 1 serving

Projected Yield		Actual Yield		Leftovers	Disposition
Quantity	Serving Size	Quantity	Serving Size		
100	1/4 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#	1	Pound	15 1/4	Ounce	(Unassigned)
2524	CABBAGE GREEN 12 CT	2	Pound	11 1/3	Ounce	(Unassigned)
2560	CARROT LOOSE 25 LB	46	Pound	12 1/2	Ounce	(Unassigned)
1027	SUGAR BRN LGT 16/2 LB	2	Tbsp	1/4	tsp	(Unassigned)
2576	ONION GREEN 1/2 CS 24 BUNCH	2	Ounce	9 3/4	Gram	(Unassigned)
2004	LIME JUICE 6/32 OZ	1	Ounce	16	Gram	(Unassigned)
1011	SALT KOSHER 12/3 LB	1	TBSP			(Unassigned)
2008	JUICE LEMON FRESH 16/32 OZ	1	Ounce	16	Gram	(Unassigned)
1311	OIL OLIVE CANOLA BLEND 10 L	1/4	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	1,253.0640	44.8555	12.5306		
Saturated Fat	g	8.3695	0.2996	0.0837	6.01	
Sodium	mg	5,661.4701	202.6617	56.6147		
Total Trans	g	0.0000	0.0000	0.0000		*
Total Fat	g	57.6059	2.0621	0.5761	41.37	
Cholesterol	mg	0.0000	0.0000	0.0000		
Carbohydrate	g	179.7067	6.4329	1.7971	57.37	
Total Dietary Fiber	g	60.0866	2.1509	0.6009		
Protein	g	26.6449	0.9538	0.2664	8.51	
Vitamin A (RE)	RE	19,129.6023	684.7758	191.2960		
Vitamin A (IU)	IU	114,906.7404	4,113.2771	1,149.0674		
Vitamin C	mg	571.5841	20.4608	5.7158		
Calcium	mg	915.3620	32.7669	9.1536		
Iron	mg	11.3167	0.4051	0.1132		
Moisture	g	2,454.8410	87.8751	24.5484		*
Ash	g	30.4749	1.0909	0.3047		*

Stock Number	Description	Units per			Broken Units	Broken Unit Description	Actual Used
		Case	Location	Cases			
2543	RADISH STICKS 5/1#	1.00	(Unassigned)	1	0.95 LB	/	
2524	CABBAGE GREEN 12 CT	1.00	(Unassigned)	2	0.71 HEAD	/	
2560	CARROT LOOSE 25 LB	1.00	(Unassigned)	46	0.78 LB	/	
1027	SUGAR BRN LGT 16/2 LB	1.00	(Unassigned)	0	0.02 BAG (2 LB)	/	
2576	ONION GREEN 1/2 CS 24 BUNCH	1.00	(Unassigned)	0	0.74 BUNCH	/	
2004	LIME JUICE 6/32 OZ	1.00	(Unassigned)	0	0.05 CONT (32 FL OZ)	/	
1011	SALT KOSHER 12/3 LB	1.00	(Unassigned)	0	0.01 BOX (3 LB)	/	
2008	JUICE LEMON FRESH 16/32 OZ	1.00	(Unassigned)	0	0.05 CONT (32 FL OZ)	/	
1311	OIL OLIVE CANOLA BLEND 10 L	1.00	(Unassigned)	0	0.01 CONTAINER (10 L)	/	

**REPORT CRITERIA:**

Sections Filter(s):

Criteria Filter(s):

Report Comments Section: