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## **Sweet Summer Salad**

Makes: 12 or 48 Servings

|                                       | 12 Serv              | 12 Servings |                     | 48 Servings |  |
|---------------------------------------|----------------------|-------------|---------------------|-------------|--|
| Ingredients                           | Weight               | Measure     | Weight              | Measure     |  |
| Cabbage, chopped                      | 1/2 small head (1lb) |             | 2 small heads (4lb) |             |  |
| Cider vinegar                         |                      | 1/4 cup     |                     | 1 cup       |  |
| Olive oil                             |                      | 2 Tbsp      |                     | 1/2 cup     |  |
| Carrots, shredded                     |                      | 2 cups      |                     | 8 cups      |  |
| Apples, cut into thin slices          |                      | 1 cup       |                     | 4 cups      |  |
| Raisins                               |                      | 1/2 cup     |                     | 2 cups      |  |
| Peanuts, unsalted, crushed (optional) |                      | 1/2 cup     |                     | 2 cups      |  |

## **Directions**

- 1. Wash and dry cabbage and chop.
- 2. Whisk vinegar and oil in serving bowl to blend.
- 3. Add carrots and cabbage. Toss. Cover and refrigerate for at least 2 hours.
- 4. Add apples, raisins and peanuts (optional). Toss.

#### **Notes**

Serving Tips:

This salad can be made using any fruit, meat/meat alternate, and chopped nuts. Serve it as a side at a meal or as a snack.

# My Notes

Source: Improving Nutrition and Physical Activity Quality in Delaware Child Care

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# **Nutrition Information**

| Nutrients                   | Amount |
|-----------------------------|--------|
| Calories                    | 61     |
| Total Fat                   | 2 g    |
| Saturated Fat               | N/A    |
| Cholesterol                 | N/A    |
| Sodium                      | 19 mg  |
| Total Carbohydrate          | 11 g   |
| Dietary Fiber               | 2 g    |
| Total Sugars                | N/A    |
| Added Sugars included       | N/A    |
| Protein                     | 1 g    |
| Vítamin D                   | N/A    |
| Calcium                     | N/A    |
| Iron                        | N/A    |
| Potassium                   | N/A    |
| N/A - data is not available |        |

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