



California Dreaming Slaw

Yield: 100 (¾ cup portion)

4.2 ounces or 119.1 grams

Meal Equivalencies: ½ cup Other Vegetable, ¼ cup Fruit

Ingredients

California Ripe Olives, Sliced, Drained, 1.06 - #10 Can	3 quarts, ½ cup
California Peaches, Diced, In Juice or Light Syrup, Drained, 2.82 - #10 cans	6 quarts, 1 cup
Broccoli Slaw Mix, RTU	7 pounds, 4 ounces
Plain Fat Free Greek Yogurt	2 ½ cups
Mayonnaise, Reduced Sodium, RF	2 ½ cups
Salt	2 teaspoons
Pepper	1 Tablespoon
Lime Juice, Fresh Squeezed (10 - 12 Limes)	1 cup

Directions Prior to Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
- SOP:** Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining
- Pull olives and peaches from dry storage
- CCP:** Hold below 41°F
- Wipe off all lids and place in cooler overnight

Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Pull 100 entrée salad bowls and place at work station
 - Pull yogurt, mayonnaise and limes and place at work station
 - Squeeze fresh limes to yield 1 cup lime juice
 - Mix yogurt, mayonnaise, salt, pepper and lime juice together
 - Whisk well
 - Cover and set aside

- Prep:**
- Pull olives, peaches and broccoli slaw from cooler and place at work station
 - Wipe off olive lids and open, carefully discarding lids
 - Drain well

Day of Service, cont'd:

- Place in large mixing bowl
 - Wipe off peach lids and open, carefully discarding lids
 - Drain well
 - Add to olives in mixing bowl
 - Wash hands thoroughly and cover with gloves
 - Add slaw and mix well
 - Add yogurt dressing and mix well
 - Cover and date stamp
 - Refrigerate until service
 - Pull slaw from cooler
 - Wash hands thoroughly and cover with gloves
 - Mix slaw well
 - Using a 6-ounce spoodle, place ¾ cup of salad in bowl.
 - Cover and date stamp
 - Place in cooler until service
- SOP:** Never handle ready-to-eat foods with bare hands
- CCP:** Hold below 41°F
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- Prep:**
- CCP:** Hold below 41°F
- Serve:**
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- When time for service, pull the anticipated salads needed and place on service line in a cold well
 - Serve one salad