



Asian Slaw

This recipe was developed in partnership with National Dairy Council®, The Dannon Company, Inc., Sodexo USA, Inc. and McCormick. Special thanks to the American Dairy Association Mideast and Cabell County Schools in West Virginia for providing support and assistance during the recipe development process.

Asian Slaw

Salads

Recipe HACCP Process: #1 No Cook

Ingredients	50 Servings		Directions
	Weight	Measure	
Cole slaw salad mix	5 lbs.	2 gal.	<ol style="list-style-type: none"> Place cole slaw salad mix in large bowl. Combine remaining ingredients. Pour dressing over cabbage and mix thoroughly. CCP: Cool to 41° F or lower within 4 hours. Cover. Refrigerate until ready to serve. Mix lightly before serving. Portion with No. 16 scoop (¼ cup).
Dannon plain fat-free Greek yogurt	14 oz.	1-¾ cups	
Sugar	2 oz.	4 Tbsp.	
Sesame oil	3 oz.	½ cup	
Soy sauce	2.2 oz.	¼ cup	
Rice vinegar	4 oz.	½ cup	
Mayonnaise, reduced fat/light	2 oz.	¼ cup	
McCormick dry ginger	0.1 oz.	1 tsp.	
McCormick granulated garlic	0.3 oz.	2 tsp.	
McCormick salt	0.1 oz.	1 tsp.	

Serving:	Yield:	Volume:
Provides ¼ cup other vegetable.	50 servings: About 6lb. 12 oz.	50 servings: About 2 gallons

Nutrients Per Serving					
Calories	46 kcal	Saturated Fat	0.36 g	Iron	0.24 g
Protein	1.45 g	Cholesterol	0.40 g	Calcium	30.27 mg
Carbohydrates	4.37 g	Vitamin A	0.37 IU	Sodium	153.24 mg
Total Fat	2.53 g	Vitamin C	22.70 mg	Dietary Fiber	1.10 g