

Cafeteria Case Recipes

Developed With K12 Needs In Mind!



Southeast Broccoli Salad

Servings: 100 | **Serving Size:** 5.2 oz
Meal Contribution: 1 M/MA, 1/2c FRT & 1/2c VEG
(1/2c Dark Green)

Featured Components

- Zee Zees Honey Cran Trail Mix Cafeteria Case (#624810)

Ingredients

4 lb	Low-Fat Mayonnaise
2 lb	Sugar
1 c	White Vinegar
1 1/3 c	Low-Fat Milk
6 oz	Fresh Carrots, Shredded
6 oz	Fresh Red Onions, Diced
9 lb 10 oz	Ready-To-Use Broccoli Slaw (Or Fresh Broccoli)
13 lb 8 oz	Zee Zees Honey Cran Trail Mix Cafeteria Case (#624810)

Cooking Instructions

- 1) Combine low-fat mayonnaise, sugar, vinegar, and milk in a bowl and stir well. Set dressing aside to chill.
- 2) Combine Zee Zees Honey Cran Trail Mix, broccoli slaw, carrots, and red onions in a large bowl. Gently toss.
- 3) Pour dressing over the vegetable mixture and stir well. Cover mixture and chill for at least 2 hours (no longer than 24 hours) prior to service at 41°F or below.
- 4) Portion mixture with a #6 scoop, 2/3 cup servings for service.
- 5) Enjoy!

*Details, including allergens and special diet needs, can differ based on the ingredients and preparation methods used.
Please refer to your state agency guidance which may have additional requirements.*

Follow Along For More Recipes

zeezees.com | [@ZeeZeesFoods](https://www.instagram.com/ZeeZeesFoods)

