

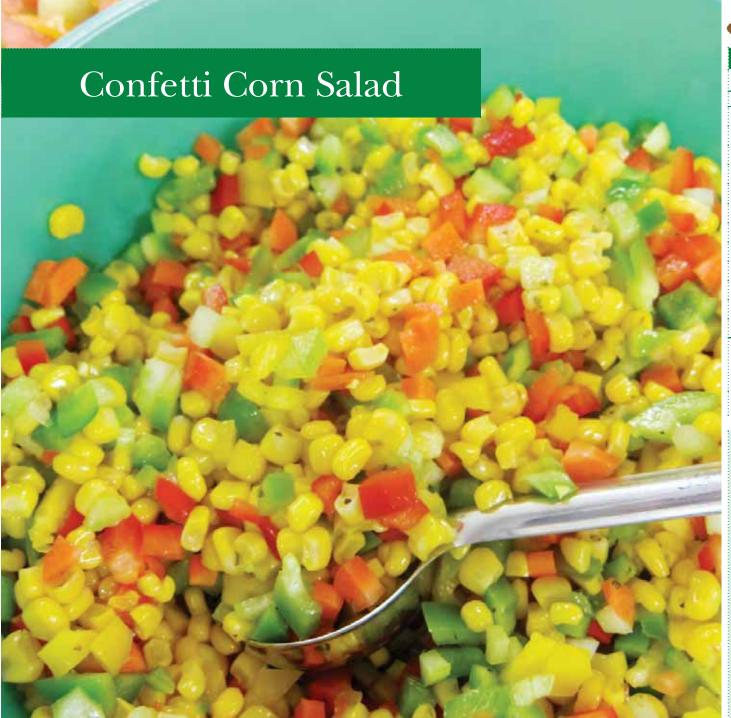


## SERVING SIZE: 1/2 cup

80 kcal
1.61 g
12.95 g
3.13 g
0.48 g
0 mg
1514.24 IU
27.37 mg
0.33 mg
11.16 mg
46.31 mg
1.85 g

EQUIVALENTS: ½ cup provides ¼ cup starchy vegetable and ½ cup other vegetable.

Recipe HACCP Process: #1 No Cook



## Confetti Corn Salad • 48 servings (½ cup)

INGREDIENTS	WEIGHT	MEASURE	METHOD
Bell peppers		8 medium	■ Stem, core and seed peppers. Cut into ¼-inch dice.
Celery stalks		6 large	<b>②</b> Trim celery and cut into ¼-inch dice.
Carrots		4 medium	<b>③</b> Trim and peel carrots. Cut into ¼-inch dice.
Cider vinegar		1 cup	Whisk vinegar, oil, sugar, water, oregano, salt and orange zest in a small bowl until well combined.
Canola oil or vegetable oil		½ cup + 2 Tblsp	
Brown sugar		6 Tblsp packed)	
Water		¼ cup	
Ground dried oregano		2 tsp	
Kosher salt		1 tsp	
Freshly grated orange zest		½ tsp	
Sweet corn kernels, fresh or frozen (thawed)	5 lb	2 gal	<b>5</b> Mix the peppers, celery, carrots and corn in a large bowl. Drizzle with the dressing and toss to coat. Let stand for 15 minutes to 1 hour before serving to allow flavors to combine.

## NOTES

