

Asian Spinach Salad

Recipe:	R-1585	HACCP Process:	No Cook		
# of Servings:	100.00	Serving Size:	1 1/4 Cup	Source:	Mushroom Council
Grams Per Serving:	174.67	Fat Change %:	0.00	Moisture Change %:	0.00

Ingredients	Measurements	Directions
Spinach, raw	16 LB	1. Ingredients: 2. Prep: clean and sanitize workstation. Pull mandarin oranges from cooler and wipe off lid. Open 1 can and carefully discard lid. Drain well. Pull almonds from cooler, wipe off lid. Wash hands thoroughly. CCP: Never handle ready to eat foods with bare hands CCP: Prepare foods at room temperature in two hours or less CCP: Total time of food at room temperature shall not exceed four hours.
Fresh Sliced Mushrooms, RTU	3 QUART PIECES + 1/2 CUP PIECES	
Roland's Mandarin Oranges	3 QUART + 1/2 CUP	
Nuts, almonds, dry roasted, without salt added	6 LB + 4 OZ	
Lite Asian Sesame Dressing	3 QUART + 1/2 CUP	
		3. Prep: set up assembly line In entree salad bowl place 1 cup of spinach Top with 1/8 cup fresh sliced mushrooms using a 2 oz. spoodle. Add 1/8 cup mandarin oranges using 2 oz. spoodle Add 1 oz. of sliced almonds on top using a #30 disher Serve with a 2 oz. souffle of lite Asian Sesame dressing CCP: Never handle ready to eat foods with bare hands CCP: Prepare foods at room temperature in two hours or less. CCP: Hold below 41°F

Notes:

Production Notes:

Serving Notes: Leftovers: bag leftover salad in quart bags.
Place on cleared serving line to take and donate.

Nutrients Per Serving:		(per 1 1/4 Cup)			
Calories	279.799	Trans Fat (gm)	0.000*	Iron (mg)	3.187
Protein (gm)	9.567	Chol (mg)	0.000	Calc (mg)	152.806
Carb (gm)	21.929	Vit A (IU)	6880.621	Sodium (mg)	453.623
Tot Fat (gm)	19.069	Vit C (mg)	28.228	Fiber (gm)	5.024
Sat Fat (gm)	1.693			Sugars (gm)	11.673*

Note: * means nutrient data is missing or not available.

Meal Components:

		Vegetables (Cups)							
Fruit (Cups)	0.125	Dark Green	0.5	Red/Orange	0	Beans/Peas	Starchy	Other	0.125
Whole Grain- Rich (Oz. Eq.)		Enriched Grain (Oz. Eq.)		Meat/Alt (Oz. Eq.)	1.000	Fluid Milk (Cups)			

Allergens:

TreeNuts, Wheat, Soybeans



CCP: Time/temp of each batch of product will be recorded on TPHC sheet when the product has been removed from the oven, steamer, stovetop or refrigeration. Products that were placed in hot holding will be removed from the hot holding cabinet and placed on serving line as close to service as possible.

Product not used within 4 hours from when it was removed from the oven will be discarded.