

Italian Mushrooms Salad

Recipe:	R-3795	HACCP Process:	No Cook		
# of Servings:	100.00	Serving Size:	1/2 Cup	Source:	Mushroom Council
Grams Per Serving:	42.02	Fat Change %:	0.00	Moisture Change %:	0.00

Ingredients	Measurements	Directions
Fresh Mushrooms	6 LB	1. Ingredients:
Italian Salad Dressing	2 QUARTS	
Crushed Red Pepper Flakes	1/2 CUP	
Fresh Basil	1/2 CUP CHOPPED	
		2. Pre-Prep: Rinse mushrooms, wipe off any dirt with a wet cloth. Do not to soak the mushrooms in water. Wash hands and put on gloves. Cut each mushroom into quarters (if using medium mushrooms) Place in food storage container.
		3. Prep: Pull remaining chilled ingredients and place at workstation. Whisk together dressing, crushed red peppers and chopped fresh basil. Pour dressing over mushrooms and toss to coat lightly. Cover, date stamp and place in cooler.
		4. Hold: Chill marinated mushrooms overnight.
		5. Serve: day of service place marinated mushrooms on the salad bar or tray up and offer as a cold side vegetable. 1/2 cup provides 1/2 cup serving of other vegetable.

Notes:

Production Notes: Note: order medium mushrooms to get a consistent size for ease of preparation and presentation at service. Can also use local mushrooms.

Serving Notes: Each 1/2 cup provides 1/2 cup other vegetable. A great side option for all your pasta and pizza entrees

Nutrients Per Serving:

(per 1/2 Cup)

Calories	47.102	Trans Fat (gm)	0.000*	Iron (mg)	0.232
Protein (gm)	0.902	Chol (mg)	0.000	Calc (mg)	2.179
Carb (gm)	2.365	Vit A (IU)	116.103	Sodium (mg)	145.029
Tot Fat (gm)	4.098	Vit C (mg)	0.610	Fiber (gm)	0.275
Sat Fat (gm)	0.645			Sugars (gm)	0.540*

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

Meal Components:

(per 1/2 Cup)

Fruit (Cups)		Vegetables (Cups)			Other	
Dark Green	Red/Orange	Beans/Peas	Starchy	Other	0.500	
Whole Grain- Rich (Oz. Eq.)	Enriched Grain (Oz. Eq.)	Meat/Alt (Oz. Eq.)	Fluid Milk (Cups)			

Allergens:

No Listed Allergens



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.