

# Shaved Mushroom Salad

<b>Recipe:</b>	R-2747	<b>HACCP Process:</b>	No Cook		
<b># of Servings:</b>	100.00	<b>Serving Size:</b>	1/2 cup	<b>Source:</b>	<b>Chef Sharon Schaefer</b>
<b>Grams Per Serving:</b>	146.48	<b>Fat Change %:</b>	0.00	<b>Moisture Change %:</b>	0.00

Ingredients	Measurements	Directions
Fresh Sliced Mushrooms, RTU	12 GALLON PIECES OR SLICES + 2 QUART PIECES OR SLICES	1. Ingredients:  2. Directions: Pre-Prep: Clean and sanitize work station. Pull ingredients and place at station.  3. Prep: in measuring cup, whisk together liquids. Whisk in seasonings. Pour over mushrooms in food save storage container. With gloves on toss mushrooms and dressing. Then toss with parmesan cheese. Toss in parsley and red bell peppers.  4. Hold: Refrigerate overnight.  5. Serve: serve ½ cup on line or offer on your salad bar
Olive Oil	3/4 CUP	
Lemon Juice, Reconstituted	1/4 CUP	
Salt	1 TBSP	
Black Pepper	1 TBSP GROUND	
Parmesan Cheese, grated	3/4 TSP	
Fresh Parsley	1/2 CUP	
Red Bell Peppers, Fresh	1 QUART SLICED	

## Notes:

**Production Notes:** Note: my preferred commercial product is a thin sliced mushroom that is distributed in a bucket. The FBG requires 9.35 pounds of fresh RTU mushrooms for 100 - ½ servings. I use 2 - 5# buckets for this recipe. Ready to use and perfect for this salad by Chef Sharon Shafer.

## Serving Notes:

Nutrients Per Serving:		( per 1/2 cup )			
Calories	46.739	Trans Fat (gm)	0.000*	Iron (mg)	0.753
Protein (gm)	4.386	Chol (mg)	0.014	Calc (mg)	5.484
Carb (gm)	4.890	Vit A (IU)	141.433	Sodium (mg)	78.463
Tot Fat (gm)	2.117	Vit C (mg)	8.194	Fiber (gm)	1.506
Sat Fat (gm)	0.299			Sugars (gm)	2.945*

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:

Milk



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.**