

Salad, Mushroom (LR1397) - (Marinated Mushroom Salad)

Marketing Description: Marinated Mushroom Salad
 HACCP Process: Process 3: Complex food
 Meal Contribution: 1/2 Veg-O
 Number of Servings: 34.00 Serving Size: 1 no. 8 scoop
 Moisture gain/loss%: 0.0000 Yield: 9 pound, 2 1/2 ounce
 Waste gain/loss%: 0.0000 Fat gain/loss% : 0.0000
 Total Recipe Cost: \$27.4414 Cost Per Serving: \$0.8071

Step #	Stock Item#	Stock Item	Stock Quantity	Cost (\$)	Ingredient	Quantity
1	88-1235	Mushrooms, White, 5 lb, Local , Cooked	5 pound	14.5000	White Mushroom, 5#, Local LI100450	5 pound
2	84-0466U	Oil, Vegetable, USDA , As Prepared	1/8 cup	0.0319	Oil, Vegetable, USDA LI100248	1/8 cup
3	88-6722	Tomatoes, Grape, 12/10 oz , As Purchased	1 Package	2.0875	Tomatoes, Grape, 12/10 oz LI100326	1 Package
5	89-3670	Basil, Fresh, Bunch, 3 ct , As Purchased	1 Each	1.4967	Basil, Fresh, Bunch, 3 ct LI100300	1 Each
6	88-6823	Peppers, Red Bell, 3 lbs. , As Prepared	1 Each	4.2497	Peppers, Red Bell, 3 lbs. LI100518	1 Each
7	89-3910	Onion, Yellow, 5 lbs. , As Prepared	1 Each	0.3775	Onion, Yellow 5 # LI100317	1 Each
8	87-0054	Dressing, Balsamic Vinaigrette *Local* , As Purchased	1 Bag, 2/3 cup	4.6982	Dressing, Balsamic Vinaigrette *Local* LI100523	1 Bag, 2/3 cup

Preparation Instructions

- Cut in half.
 - *CCP - Receive and refrigerate at or below 40 degrees F until ready to use.
- Day Before Service Cooking Directions:
 Preheat oven to 350 degrees F.
 Line sheet pan with a pan liner.
 Place the mushrooms on the sheet pan.
 Drizzle the oil over the mushrooms.
 Place pan in the preheated oven for 10 minutes until the mushrooms become softer.
 Place the mushrooms uncovered in the refrigerator to cool.
 *CCP = Cool to 41 degrees F or below.
- Process 3 - Complex Food:
 Chop the pepper/onion mix into small pieces.
 Place the pepper/onion mix into a bowl.
 Mix the mushrooms and tomatoes with the pepper onion mix.
 Add in the balsamic dressing and stir.
 Place the mushroom salad in the refrigerator to marinate over night.
- Rinse and slice the basil thinly.
 Remove salad from refrigeration.
 Top or toss with basil.
 *CCP = Hold at 41 degrees F or lower until service.

CCP Name	CCP Description	Critical Temperature (F)	Corrective Action
Hot Hold	Hot Holding	135.00	Discard the food if it cannot be determined how long the food temperature was below 135 °F
Reheat	Reheating	165.00	Continue reheating/heating food if the internal temperature does not reach the required temperature
4hr Cool	Cooling - Step 2	41.00	1. Reheat cooked hot food to 165 °F for 15 seconds and start the cooling process again using a different cooling method when the food is above 41 °F and 6 hours or less into the cooling process. 2. Discard cooked hot food immediately when the food is above 41 °F and more than 6 hours into the cooling process.

Nutritional Information

	Total Fat	Sat Fat	Carb	Protein	Total Sugars
% of Calories					

Nutrients per 100 g

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)

Nutrients per serving (122.094 g)

Calories (Kcal)	Total Fat (g)	Sat Fat (g)	Trans Fat (g)	Chol (mg)	Sodium (mg)	Carb (g)	Total Fiber (g)	Total Sugars (g)	Added Sugars (g)	Protein (g)	Iron (mg)	Calcium (mg)	VitA (IU)	VitC (mg)	VitD (mcg)	Potassium (mg)	Mois (g)	Ash (g)
(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)	(M)

(M) Indicates missing nutrient values.