

GR-259504 · Marinated Mushroom Salad · 4 oz · 100 servings



Other Veg: 1/2



Soy

Sulfur Dioxide And Sulfits

Instructions

Mushrooms, white
14.706 lb

Oil, vegetable
0.368 c

Peppers, sweet, red, raw
8.824 lb

Onions, raw
14.706 lb

Tomatoes, Cherry
29.412 oz

Balsamic vinaigrette dressing
1.961 c

Day Before Service

1. Clean and sanitize workstation. Pull all ingredients and place them at the workstation. Pull equipment needed, baking sheet. Wash hands thoroughly.

CCP: Prepare foods at room temperature in two hours or less.

CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat the process as often as needed per HACCP guidelines.

2. Preheat oven to 350°F. Line the sheet pan with a pan liner.
3. Prepare **mushrooms** by using a sprayer head at your produce station, lightly rinse them, shake off excess moisture, and air dry them before processing.
4. Place the mushrooms on the sheet pan. Drizzle the **oil** over the mushrooms.
5. Cook in the oven for 10 minutes until the mushrooms become softer.
6. Place the mushrooms uncovered in the refrigerator to cool.

CCP: Cool to 41°F or below.

7. Wash and chop the **red pepper/onion** into small pieces.

8. Place the pepper/onion mix into a bowl.

9. Wash and half the **tomatoes**.

10. Mix the mushrooms and tomatoes with the pepper-onion mix.

11. Add **balsamic dressing** and stir.

12. Place the mushroom salad in the refrigerator to marinate overnight.

CCP: Hold at 41°F or below. Check and record temperature.

Day of Instructions

Instructions

Basil, fresh
8.824 bunch

1. Clean and sanitize the workstation. Pull all ingredients and place them at the workstation. Wash hands thoroughly.

CCP: Prepare foods at room temperature in two hours or less.

CCP: Wash hands for 20 seconds in a hand sink, dry properly, and put on gloves before beginning preparation. Repeat the process as often as needed per HACCP guidelines.

2. Rinse and slice the **basil** thinly.
3. Top or toss mushroom salad with basil.
4. Serve using a no. 8 scoop.

CCP: Hold at 41°F or below. Check and record temperature.

Marinated Mushroom Salad

Nutrition Facts

Servings Per Container 1

Serving Size 4 oz

Amount Per Serving

Calories **83**

% Daily Value*

Total Fat 3g	4%
Saturated Fat 0g	2%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 45mg	2%
Total Carbohydrate 14g	5%
Dietary Fiber 4g	13%
Sugars 7g	
Includes 1g Added Sugars	1%
Protein 3g	6%

Vitamin D: 1% DV	• Potassium: 10% DV
Calcium: 3% DV	• Vitamin A: 17% DV
Iron: 9% DV	• Vitamin C: 68% DV

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.