

GR-272672 · Classic Spinach Salad · 1 each · 100 servings

Grain: 2

Meat: 2

Fruit: 1/2

Dark Green: 1/2

Red/Orange: 1/4

Other Veg: 1/4

Egg

Wheat

Soy

Section 1

Spinach, raw
15 3/4 lb

Mushrooms, white, fresh, raw, slices
5 1/2 lb

Egg, whole, cooked, hard-boiled
100 large

Strawberries, Fresh, Sliced
20 lb

Peppers, sweet, red, raw
7 lb

Flatbread, Whole Grain, 6"
100 each

Salad Dressing, Italian, Lite
9 3/8 lb

1. Day of Service: Prep: Day of service Pre-Prep: Prepare the workstation by cleaning and sanitizing all areas. Set out large entree salad containers and set up production line. Pull all ingredients and set up on the line.

Prep fresh produce, as needed:

- Wash spinach and other vegetables under cold running water. Remove excess water by shaking.
- Slice mushrooms
- Slice hard boiled eggs
- Remove tops from strawberries and cut into slices
- Cut bell pepper into strips

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 process as often as needed per HACCP guidelines.

2. Prep: In large salad entree bowl place 1 cup of **spinach** using 1, 8 oz. spoodle or by weight 2.52 oz. Shingle $\frac{1}{4}$ cup **sliced mushrooms** down one side of the spinach, about 7 slices. In the middle, place **sliced hard boiled eggs**. On the other side of the salad, place 1/2 cup fresh **strawberries**, cut in half. Add $\frac{1}{4}$ cup **fresh pepper strips** in one well. Add the **flat bread** to the second well. Add 1.5 oz portioned or 1 packet of reduced fat **Italian dressing**. Cover and date stamp and hold in cooler for service. CCP: Never handle ready to eat foods with bare hands. CCP: Wash hands thoroughly and put-on gloves prior to making salad.

3. Hold: Hold below 41°F for service.

CCP: Hold below 41°F.

4. Serve: One grab and go Classic Spinach Salad

Classic Spinach Salad

Nutrition Facts

Servings Per Container 1

Serving Size 1 each

Amount Per Serving

Calories **330**

% Daily Value*

Total Fat 11g **15%**

Saturated Fat 2g **11%**

Trans Fat 0g

Cholesterol 187mg **62%**

Sodium 764mg **33%**

Total Carbohydrate 45g **16%**

Dietary Fiber 6g **23%**

Sugars 11g

Includes 4g Added Sugars **7%**

Protein 15g **30%**

Vitamin D: 6% DV • Potassium: 13% DV

Calcium: 11% DV • Vitamin A: 80% DV

Iron: 24% 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.