

GR-272804 · Marinated Italian Mushroom Salad · 0.5 c · 100 servings

 Other Veg: 1/4

 Soy

Section 1

Mushrooms, White, Whole
6 lb

Salad Dressing, Italian, Lite
2 qt

Spices, Crushed Red Pepper Flakes
1/2 c

Basil, fresh
1/2 c

- 1. Pre-Prep:** Rinse **mushrooms**, wipe off any dirt with a wet cloth. **Do not 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.
- 2. 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.
- 3. Hold:** Chill marinated mushrooms overnight.
- 4. Serve:** Day of service place marinated mushrooms on the salad bar or tray up and offer as a cold side vegetable. Use 4 oz spoodle for service.

Marinated Italian Mushroom Salad

Nutrition Facts

Servings Per Container 1

Serving Size 0.5 c

Amount Per Serving

Calories **22**

% Daily Value*

Total Fat 1g **1%**

Saturated Fat 0g **0%**

Trans Fat 0g

Cholesterol 0mg **0%**

Sodium 238mg **10%**

Total Carbohydrate 3g **1%**

Dietary Fiber 0g **1%**

Sugars 2g

Includes 1g Added Sugars **3%**

Protein 1g **2%**

Vitamin D: 0% DV • Potassium: 0% DV

Calcium: 0% DV • Vitamin A: 0% DV

Iron: 0% DV • Vitamin C: 0% 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.