

# Salad Cucumber Creamy MTG

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|                      |                    |                       |                  |
|----------------------|--------------------|-----------------------|------------------|
| <b>Servings:</b>     | 100.00             | <b>Category:</b>      | Vegetable        |
| <b>Serving Size:</b> | 1.00 Cup           | <b>HACCP Process:</b> | Same Day Service |
| <b>Meal Type:</b>    | Lunch              | <b>Recipe ID:</b>     | R-7775           |
| <b>School:</b>       | Test High School 2 |                       |                  |

## Ingredients

| Description             | Measurement                | Prep Instructions | DistPart # |
|-------------------------|----------------------------|-------------------|------------|
| MAYONNAISE H/D          | 1 Quart                    |                   | 467596     |
| VINEGAR WHT DISTILLED 5 | 1 Pint 1/2 Cup (2 1/2 Cup) |                   | 629640     |
| SPICE DILL WEED         | 1 1/4 Cup                  |                   | 513938     |
| SPICE PEPR WHITE GRND   | 2 1/2 Teaspoon             |                   | 513776     |
| SPICE ONION MINCED      | 1 1/4 Cup                  |                   | 513997     |
| SUGAR CANE GRANUL       | 12 1/2 Ounce               |                   | 108642     |
| CUCUMBER SELECT SUPER   | 55 Pound                   |                   | 198587     |

## Preparation Instructions

Directions:

WASH HANDS.

WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. RINSE WELL.

1. Pour salad dressing into a clean bowl.
2. Add vinegar to dressing and blend.
3. Add dill weed, white pepper, and chopped onion to dressing.
4. Sprinkle sugar over dressing and mix well.
5. Place sliced cucumbers in a bowl and pour dressing over cucumbers. Coat well.

Serve immediately.

CCP: COLD FOODS HELD FOR LATER USE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 41°F.

Child Nutrition: 6z spoodle provides= 5/8 cup "other" vegetable

Updated October 2013

Notes:

## Meal Components (SLE)

Amount Per Serving

|                 |       |
|-----------------|-------|
| <b>Meat</b>     | 0.000 |
| <b>Grain</b>    | 0.000 |
| <b>Fruit</b>    | 0.000 |
| <b>GreenVeg</b> | 0.000 |
| <b>RedVeg</b>   | 0.000 |
| <b>OtherVeg</b> | 0.550 |
| <b>Legumes</b>  | 0.000 |
| <b>Starch</b>   | 0.000 |

## Nutrition Facts

Servings Per Recipe: 100.00

Serving Size: 1.00 Cup

| Amount Per Serving       |                         |
|--------------------------|-------------------------|
| <b>Calories</b>          | 76.43                   |
| <b>Fat</b>               | 7.15g                   |
| <b>SaturatedFat</b>      | 1.28g                   |
| <b>Trans Fat</b>         | 0.00g                   |
| <b>Cholesterol</b>       | 6.40mg                  |
| <b>Sodium</b>            | 49.08mg                 |
| <b>Carbohydrates</b>     | 5.10g                   |
| <b>Fiber</b>             | 0.33g                   |
| <b>Sugar</b>             | 1.60g                   |
| <b>Protein</b>           | 0.33g                   |
| <b>Vitamin A</b> 60.06IU | <b>Vitamin C</b> 1.61mg |
| <b>Calcium</b> 10.12mg   | <b>Iron</b> 0.18mg      |

\*All reporting of TransFat is for information only, and is not used for evaluation purposes

## Nutrition - Per 100g

No 100g Conversion Available