# Salad Mixed Green MTG



Servings:	100.00	Category:	Vegetable
Serving Size:	1.00 Serving	<b>HACCP Process:</b>	Same Day Service
Meal Type:	Lunch	Recipe ID:	R-107
School:	Test High School 2		

# **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
LETTUCE ROMAINE	10 1/2 Pound	+/- 100 Shredded Cups	305812
TOMATO 6X6 LRG	2 Quart 1/2 Cup (8 1/2 Cup)	+/- 7 lbs	199001
CUCUMBER SELECT	1 Gallon 3 Quart 1 Pint (30 Cup)	+/- 10 lbs	198587

## **Preparation Instructions**

WASH HANDS.

,WASH ALL FRESH PRODUCE UNDER COOL RUNNING WATER. DRAIN WELL.

- ,1. Place washed lettuce into a mixing bowl.
- ,2. Core and dice tomatoes.
- ,3. Slice cucumbers into 1/4" slices.
- ,4. Combine tomatoes and cucumbers.
- ,5. Portion 1 cup of lettuce into individual salad bowls and top with tomato/cucumber mix. Toss and serve.

,CCP: COLD FOOD HELD FOR LATER SERVICE MUST NOT EXCEED A MAXIMUM INTERNAL TEMPERATURE OF 410F.

,Child Nutrition: 1 salad provides= 1/2 cup dark green vegetable, 1/4 cup "other" vegetable, 1/8 cup red/orange vegetable Updated October 2013

# Meal Components (SLE) Amount Per Serving

7 tilleditt i Ci Gerving			
Meat	0.000		
Grain	0.000		
Fruit	0.000		
GreenVeg	0.840		
RedVeg	0.085		
OtherVeg	0.300		
Legumes	0.000		
Starch	0.000		

#### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 1.00 Serving

Amount Per Serving					
Calorie	es	24.23			
Fat		0.09g			
SaturatedFat		0.01g			
Trans F	at*	0.00g			
Cholesterol		0.00mg			
Sodium		1.37mg			
Carbohydrates		5.16g			
Fiber		2.05g			
Sugar		2.71g			
Protein		2.00g			
Vitamin A 16	60.21IU	Vitamin C	2.97mg		
Calcium 33	3.40mg	Iron	0.74mg		

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

## **Nutrition - Per 100g**

No 100g Conversion Available