## **Salad Cucumber Creamy MTG**

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

#### **Ingredients**

Description	Measurement	Prep Instructions	DistPart #
MAYONNAISE H/D	4 Cup		467596
VINEGAR WHT DISTILLED 5	2 Cup 8 Tablespoon (2 1/2 Cup)		629640
SPICE DILL WEED	1 Cup 4 Tablespoon (1 1/4 Cup)		513938
SPICE PEPR WHITE GRND	2 Teaspoon		513776
SPICE ONION MINCED	1 Cup 4 Tablespoon (1 1/4 Cup)		513997
SUGAR CANE GRANUL	12 Ounce		108642
CUCUMBER SELECT SUPER	880 Ounce		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

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Meat	0.000	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.550	
Beans, Peas, and Lentils	0.000	
Starch	0.000	

#### **Nutrition Facts**

Servings Per Recipe: 100.00 Serving Size: 1.00 Cup

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Amount Per Serving				
Cal	ories	76.43		
F	at	7.15g		
Saturated Fat		1.28g		
Trans Fat		0.00g		
Cholesterol		6.40mg		
Sodium		49.08mg		
Carbohydrates		5.10g		
Fiber		0.33g		
Sugar		1.60g		
Added Sugar		0.00g		
Protein		0.33g		
Vitamin A	60.06mcg	Vitamin C	1.61mg	
Calcium	10.12mg	Iron	0.18mg	

### **Nutrition - Per 100g**

No 100g Conversion Available