## **Potato Salad - From Scratch**



Servings:	50.00	Category:	Vegetable
Serving Size:	0.66 Cup	HACCP Process:	Complex Food Prep
Meal Type:	Lunch	Recipe ID:	R-51324
School:	Prairie Crossing		

## Ingredients

Description	Measurement	Prep Instructions	DistPart #
POTATO BAKER IDAHO	9 1/3 Pound	Cooked & diced	322385
MAYONNAISE LT	3 Cup	READY_TO_EAT This ready-to-use lite mayonnaise simplifies back-of-house prep and can be used as a spread for sandwiches and burgers or as a base for custom, homemade dressings and dips.	429406
Celery	3 3/4 Cup	Chopped	00856
ONION YELLOW JUMBO	1 Cup	Diced	109620
EGG SHL LRG A GRD	12 Each	Diced	206539
RELISH SWT PICKLE	2/3 Cup		485586
SALT SEA	1 Tablespoon		748590
SPICE PEPR BLK REG FINE GRIND	1 Teaspoon		225037
MUSTARD YELLOW	3 Tablespoon		807651

## **Preparation Instructions**

1. Steam potatoes for 30-40 minutes. Peel and dice.

2. Add all other ingredients. Mix lightly until well blended. Chill.

3. Serve at 40 degrees. portion with a #6 scoop (2/3 cup).

# Meal Components (SLE) Amount Per Serving

Meat	0.250	
Grain	0.000	
Fruit	0.000	
GreenVeg	0.000	
RedVeg	0.000	
OtherVeg	0.125	
Beans, Peas, and Lentils	0.000	
Starch	0.375	

#### **Nutrition Facts**

Servings Per Recipe: 50.00 Serving Size: 0.66 Cup

Amount Per Serving					
Calories	110.42				
Fat	2.26g				
Saturated Fat	0.36g				
Trans Fat	0.00g				
Cholesterol	54.00mg				
Sodium	251.97mg				
Carbohydrates	19.91g				
Fiber	2.09g				
Sugar	2.74g				
Added Sugar	0.00g**				
Protein	3.24g				
Vitamin A 1.75mcg	Vitamin C	16.89mg			
Calcium 20.50mg	Iron	0.90mg			

\*\*One or more nutritional components are missing from at least one item on this recipe.

### Nutrition - Per 100g

No 100g Conversion Available