### **Potato Salad - From Scratch**

Servings:	50.00	Category:	Vegetable
Serving Size:	0.66 Cup	<b>HACCP Process:</b>	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

7 HITCHING			
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

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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		

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

## Nutrition - Per 100g

No 100g Conversion Available