Spring Green Salad





1 Serving Provides:

CACFP: ½ cup Vegetables, ½ cup Fruit NSLP: ½ cup Dark Green Vegetables, ½ cup Fruit SFSP: ½ cup Vegetables, ½ cup Fruit

HACCP Process #1 No Cook Preparation

| | 50 Servings | | 100 Servings | | |
|---|-------------|-----------|--------------|---------------------|--|
| Ingredients | Weight | Measure | Weight | Measure | |
| Baby spinach, fresh, washed | 8 pounds | 3 gallons | 16 pounds | 6 gallons | |
| Mandarin oranges, canned, drained | 8 pounds | 3 quarts | 16 pounds | 1 gallon + 2 quarts | |
| Strawberries, fresh, trimmed, quartered | 5 pounds | 3 quarts | 10 pounds | 1 gallon + 2 quarts | |
| Salad dressing of choice | 50 ounces | | 100 ounces | | |



Directions

1. Place 1 (packed) cup baby spinach leaves into each portion container. Top with ¼ cup each of the mandarin oranges and fresh strawberries. CCP: Hold for cold service at 41°F or below.

Serve each portion with 1 ounce of salad dressing.

| Serving | Yield | Volume |
|---------|--|---|
| 1 salad | 50 Servings: about 21½ pounds 100 Servings: about 43 pounds | 50 Servings: 4 gallons 100 Servings: 8 gallons |

| Nutrients Per Serving | | | | | | | |
|-----------------------|-------|---------------|-------|-----------|---------|--|--|
| Calories | 77 | Sodium | 62 mg | Vitamin A | 7749 IU | | |
| Total Fat | 0.5 g | Carbohydrate | 18 g | Vitamin C | 62 mg | | |
| Saturated Fat | 0 g | Dietary Fiber | 3 g | Iron | 2.4 mg | | |
| Cholesterol | 0 mg | Protein | 3 g | Calcium | 85 mg | | |