

Mediterranean Salad



Yield: 100 Salads (1 ½ cup)

10.26 ounces or 291 grams

Meal Equivalencies: 2 m/meat alternates, ¼ cup other vegetable, ¼ cup red/orange vegetable, ¼ cup dark green vegetable, ¼ cup legume

Ingredients

California Ripe Olives, Low Sodium, Whole	3 quarts, ½ cup
Garbanzo Beans, Low Sodium	6 quarts, 1 cup
Plain Fat Free Yogurt	6 quarts, 1 cup
Mayonnaise, Reduced Sodium, RF	3 quarts, ½ cup
Ranch Dressing Mix, Dry, Original	10 ounces
Romaine Lettuce, RTU	8 pounds
Fresh Cucumber, Raw, Unpared	4 pounds, 8 ounces
Fresh Diced Tomatoes, RTU	11 pounds, 8 ounces
Feta Cheese Crumbles	9 pounds, 6 ounces

Directions Prior to Day of Service:

Pre-Prep:

SOP: Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining

- Clean and sanitize prep area
- Pull olives and garbanzo beans from dry storage

CCP: Hold below 41°F

CCP: Prepare foods at room temperature in two hours or less

- Wipe off all lids and place in cooler overnight
- Pull mayonnaise and ranch dressing mix from dry storage and place at work station
- Pull large mixing bowl and whisk and place at work station
- Pull yogurt from cooler and place at work station

Prep:

SOP: Never handle ready-to-eat foods with bare hands

- Wash hands thoroughly and cover with gloves
- Empty yogurt into mixing bowl
- Whisk in the dry ranch seasoning mix
- Whisk in mayonnaise
- Mix well

CCP: Hold below 41°F

- Using a 3-ounce ladle, place dip into 4-ounce soufflés; cover
- Place soufflés in deep pan, 3 deep; date stamp
- Place in cooler overnight

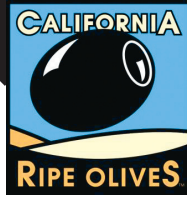
Day of Service:

Pre-Prep:

- Clean and sanitize prep area
- Pull 100 entrée salad bowls and place at work station
- Pull cucumber from cooler and place at produce sink
- Wash cucumbers thoroughly and shake well to dry
- Place cucumbers at work station
- Wash hands thoroughly and cover with gloves
- Cut cucumber lengthwise into ¼" strips
- Dice cucumber strips and place in food container
- Date stamp
- Refrigerate until time for salad assembly

CCP: Hold below 41°F

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Day of Service, cont'd:

- Prep:**
- Pull olives, tomatoes, garbanzo beans, cucumber, romaine and feta from cooler and place at work station
 - Wipe off olive lids and open, carefully discarding lids
 - Drain well and place in food storage container
 - Wipe off garbanzo bean lids and open, carefully discarding lids
 - Drain well and place in food storage container
 - Set up ingredients and utensils for assembly line

SOP: Never handle ready-to-eat foods with bare hands

- Wash hands thoroughly and cover with gloves
- Using a 4-ounce spoodle, place ½ cup of romaine in bowl
- Using a 2-ounce spoodle, place ¼ cup of garbanzo beans on top
- Using a 1-ounce spoodle, place ⅛ cup of diced cucumber on top
- Using a 2-ounce spoodle, place ¼ cup of diced tomato on top
- Using a #10 scoop, add 1 ½ -ounce of feta crumbles

- Add 4 large or 6 medium whole olives
- Cover and date stamp
- Place in cooler until service

CCP: Hold below 41°F

- Prep:**
- CCP:** Hold below 41°F
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- When time for service, pull the anticipated salads needed and place on service line in a cold well
 - Pull ranch yogurt dressing and place on service line in cold well

- Serve:**
- CCP:** Hold below 41°F
- Serve one salad and 1 ranch yogurt dressing