



Chopped Greek Salad



Yield: 100 (1 cup of salad with 1 ounce of cheese)

138 grams

Meal Equivalencies: 1 eq. meat/meat alternative, 3/4 cup other vegetable, 1/4 cup red/orange vegetable

Ingredients

California Ripe Olives, Sliced	13 pounds, 12 ounces
Salt	1/8 cup
Black Pepper	1/4 cup
Lemon Juice	1 1/2 cups
Olive Oil	2 1/2 cups
Cucumbers, Fresh, Chopped	18 pounds, 2 ounces
Fresh Diced Tomatoes, RTU	11 pounds, 8 ounces
Feta Cheese, Crumbles	6 pounds, 4 ounces

Directions 1 Day Prior to Service:

- Pre-Prep:**
- Clean and sanitize prep area.
- Prep:**
- Wash hands thoroughly.
- SOP:** Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining.
- Pull olives from dry storage. Wipe off lids. Open and carefully discard lids.
 - Drain olives well and place in food storage container. Cover and date stamp.
- Cool:**
- CCP:** Hold below 41°F
- Refrigerate overnight.
 - Pull oil, lemon juice and seasoning and place at workstation.
 - In 2 quart container whisk all together. Cover and date stamp.
- CCP:** Hold below 41°F
- Refrigerate overnight.

Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area.
- CCP:** Prepare foods at room temperature in two hours or less. TOTAL time of food at room temperature shall not exceed four hours.
- Prep:**
- Pull cucumbers from cooler and place at produce washing station.
 - Wash cucumbers thoroughly and set aside to dry.
 - Wash hands thoroughly and put on gloves.
 - Dice cucumber into 1/4" pieces and place in large food storage container (10 gallon).
 - Clean and sanitize prep area.
 - Pull olives, diced tomatoes, dressing and feta cheese from cooler and place at workstation for assembly.
 - Wash hands thoroughly and put on gloves.
 - Add olives and tomatoes to cucumbers. Using a spatula, fold vegetables together.
 - Add dressing and fold gently to mix well.
 - In nacho tray or similar tray, place 1 cup of vegetable mix in tray using an 8 ounce spoodle.
 - Using a #16 disher place 1 ounce of feta crumbles in the separate compartment.
 - Cover and date stamp.
- SOP:** Never handle ready to eat foods with bare hands
- Hold:**
- CCP:** Hold below 41°F
- Place in cooler until service.
- Serve:**
- One Chopped Greek Salad.
- CCP:** Hold below 41°F