

Greek Pasta Salad



Yield: 100 (1 cup of salad)

5.6 ounces or 166 grams

Meal Equivalencies: 1 eq. meat/meat alternative, 1 eq. grain, ¼ cup other vegetable, ¼ cup red/orange vegetable

Ingredients

California Ripe Olives, Sliced	6 pounds, 14 ounces
WGR Rotini Pasta	6 pounds, 4 ounces
Touch of Salt Mediterranean Seasoning	1 cup
Lemon Juice	1 ½ cup
Olive Oil	2 ½ cup
Cucumbers, Fresh, Chopped	9 pounds, 2 ounces
Fresh Diced Tomatoes, RTU	5 pounds, 12 ounces
Lite Mozzarella Cheese, Shredded	6 pounds, 4 ounces

Directions 1 Day Prior to Day of Service:

Pre-Prep:

- Pull pasta from dry storage.
- Wash hands thoroughly.

Prep:

- Cook the pasta for 1 minute less than time indicated on the package (for cold pasta salads).

Cook:

- Boiling method: Bring water to boil, add salt and bring water to boil again. Do not add oil to the water.
- Steamer method: Place 2 pounds of dry pasta in shallow perforated hotel pans inside hotel pans. Cover with water. Steam for 8 minutes or until just al dente.
- Place pasta flat on sheet trays or hotel pans, spray lightly with olive oil or vegetable oil and cool in a blast chiller.
- Alternatively, cool it down in a walk-in cooler. Store in sealed plastic bags or sealed plastic container.

CCP: Cool hot cooked food from above 135°F to 70°F or lower within two hours, and then cool down to 41°F or lower within an additional four hours, for a total cooling time of six hours using appropriate procedure.

CCP: Hold below 41°F

- Refrigerate overnight.

Pre-Prep:

- Clean and sanitize prep area.

Prep:

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

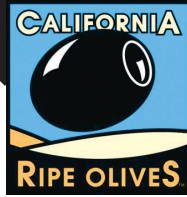
- Wash hands thoroughly .
- Pull olives from dry storage. Wipe off lids. Open and carefully discard lids.
- Drain olives well and place in food storage container. Cover and date stamp.

Cool:

CCP: Hold below 41°F

- Refrigerate overnight.
- Pull oil, lemon juice and seasoning and place at workstation.
- In 1 quart container whisk all together. Cover and date stamp.
- Refrigerate overnight.

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Greek Pasta Salad

Directions Day of Service:

Pre-Prep:

CCP: Hold below 41°F

CCP: Prepare foods at room temperature in two hours or less. TOTAL time of food at room temperature shall not exceed four hours.

- Clean and sanitize prep area.
- 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.

Prep:

SOP: Never handle ready to eat foods with bare hands

- Dice cucumber into ¼" pieces and place in large food storage container (10 gallon).
- Clean and sanitize prep area.
- Pull olives, diced tomatoes, cooked wgr pasta, dressing and mozzarella 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.
- Add pasta and fold well.
- In nacho tray or similar tray, place 1 cup of pasta vegetable salad in tray using an 8 ounce spoodle.
- Using a #16 disher place 1 ounce of mozzarella in the separate compartment.
- Cover and date stamp.

Hold:

CCP: Hold below 41°F

- Place in cooler until service.

Serve:

CCP: Hold below 41°F

- One Greek Pasta salad.