

POTATO SALAD (CANNED)



VEGETABLES (STARCHY)

MEAL COMPONENT CONTRIBUTION:

½ cup starchy vegetable

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Eggs, Whole, Hard Cooked, #1323	6 egg(s)
Potatoes, Diced, White, #10 Can, #2818	2 #10 can(s) + 2 quart(s)
Pimentos, Diced, Canned, #2817	1 cup(s)
Peppers, Green, Diced, Frozen, #1613	3 ounce(s)
Celery, Fresh, Diced, #4005	1/2 cup(s)
Onions, Chopped, Dehydrated, #2738	1 cup(s)
Pickles, Relish, Sweet, #2816	2 cup(s)
Sugar, Granulated, #2027	1/4 cup(s)
Mayonnaise, Reduced Calorie, Bulk, #2249	1 quart(s)

DIRECTIONS

- Chop eggs and refrigerate until ready for use.
 CCP: Hold under refrigeration (41 degrees F or lower)
- Rinse potatoes well under cool running water and drain.
- Mix diced potatoes with all other ingredients in large bowl.
 Refrigerate to chill. (Best if chilled overnight before serving.)
 CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Portion potato salad with #8 scoop per serving. Each portion provides ½ cup of starchy vegetable.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers .

PRODUCTION NOTES

Use USDA Foods or Department of Defense (DOD) foods when available.
 Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.
 If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.
 "Culinary Techniques for Healthy School Meals: Preparing Salads" provides seasoning and serving ideas for salads.

NUTRIENTS PER SERVING

Calories	189	Dietary Fiber	3.08 g	Sodium	576.15 mg	Sat. Fat	0.88 g
Carbohydrates	27.03 g	Protein	2.96 g	Total Fat	7.16 g	Trans Fat	0.00 g