

**TUNA SALAD**

MEAT/MEAT ALTERNATE

**MEAL COMPONENT CONTRIBUTION:**

2 oz. eq. meat/meat alternate

**NUMBER OF PORTIONS:** 50 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Eggs, Whole, Hard Cooked, Medium, #1323	8 eggs
Tuna, Chunk Light, #2518	7 pounds + 8 ounces
Celery, Fresh, Diced, #4005	1 quart + 3 1/2 cups
Onions, Chopped, Dehydrated, #2738	1/3 cup + 2 teaspoons
Pickles, Relish, Sweet, #2816	1 cup
Mustard, Powder, Dry, #2712	2 teaspoons
Mayonnaise, Reduced Calorie, Bulk, #2249	1 quart + 1 cup

**DIRECTIONS**

- Dice the hard cooked eggs.
- Drain and flake the tuna in a large mixing bowl.
- Combine the tuna, celery, onions, pickle relish, dry mustard, mayonnaise, and diced eggs. Mix lightly the ingredients until they are well blended.  
Cover and place the tuna salad in the refrigerator until ready to use.  
CCP: Cover and refrigerate at 41 degrees F or lower until ready for service.
- Portion tuna salad with #8 scoop (½ cup) per serving. Each portion provides 2 oz. eq. meat/meat alternate.  
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 products 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 Meal" provides seasoning and serving ideas for salads.

**NUTRIENTS PER SERVING**

Calories	171	Dietary Fiber	0.22 g	Sodium	538.00 mg	Sat. Fat	1.05 g
Carbohydrates	3.59 g	Protein	16.64 g	Total Fat	9.42 g	Trans Fat	0.00 g

# TUNA SALAD

## ILLUSTRATED STEPS FOR PREPARATION OF TUNA SALAD

1.



Tuna Salad ingredients.

2.



Mixing Tuna Salad ingredients.

3.



1 serving of Tuna Salad shown with an optional lettuce leaf liner to garnish the salad.