

CHEF SALAD - BRIGGS

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, ¼ cup red/orange vegetable, ½ cup dark green vegetable, and 5/8 cup other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 salad

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : VEGETABLES (RED/ORANGE) :
VEGETABLES (DARK GREEN) : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Turkey Ham, Diced, Frozen, #1074	6 pounds + 4 ounces
Turkey Breast, Smoked, #1073	6 pounds + 4 ounces
Lettuce, Green Loose Leaf, Crowns, Fresh, #4007	4 pounds + 12 ounces
Salad Mix, Iceberg, Carrot, Red Cabbage, #4012	15 pounds + 4 ounces
Salad, Mesclun Mix, (Spring Mix), #4014	14 pounds + 12 ounces
Cucumber with Peel, Whole, Fresh, #4101	4 pounds
Tomatoes, Cherry, Fresh, #4108	9 pounds + 12 ounces
Cheese, American, Grated/Shredded, USDA	3 pounds + 2 ounces
Dressing, Fat Free, 1000 Island, 1.5 ounce, #2206	50 packets
Eggs, Whole, Hard Cooked, #1323	50 eggs
Dressing, Fat Free Italian, 1.5 ounce, #2204	50 packets

DIRECTIONS

- Defrost the turkey ham and smoked turkey in the refrigerator. Drain them on the day of assembly.
CCP: Cover and refrigerate at 41 degrees F.
- Weigh two (2) ounces of turkey and one (1) ounce of turkey ham to determine portion size.
- Cut the sliced turkey into ½ inch strips. Cover the diced turkey ham and sliced turkey with plastic wrap and refrigerate until ready for salad assembly.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- If the lettuce greens are not prewashed, separate the leaves, then rinse them well under cool, running water. Drain the leaves thoroughly. If needed, chop them into bite-size pieces. Combine all of the salad greens. Then place them in the refrigerator until ready for the salad assembly.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
- Rinse the cucumbers and tomatoes under cold, running water, then thoroughly drain them.
- Slice the cucumbers into ¼-inch thick rounds.
- Slice the cherry tomatoes in half.
- Cover the tomatoes and cucumbers and place them under refrigeration until time to assemble the salads.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for assembly.
- Weigh ½ ounce of cheese to determine the portion size.
- Cut each egg in half. Then, cover them and place them in the refrigerator until ready for the salad assembly.
CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.

CHEF SALAD - BRIGGS

DIRECTIONS

11. To assemble the salads:

- Fill the salad container with 2 cups of mixed greens.
- Place 3 cherry tomatoes (6 halves) in the top right corner of the salad tray. (If using tomato wedges, place 2 tomato wedges in the top right corner and 2 in the front center of the salad tray.)
- In the center of mixed greens, add 1 ounce of diced turkey ham (or ham strips), 1 ounce of turkey strips, and a ½ ounce of shredded cheese.
- In the left top corner, add 1 hard cooked egg half.
- Place 3 slices of cucumber in the bottom right corner.
- In the bottom left corner, place a 1½ ounce packet of salad dressing.
- Cover the salads and place them in the refrigerator until ready for service.

CCP: Cover and refrigerate at 41 degrees F or lower. Hold for service.

12. Portion one chef salad with 1 packet of dressing for 2 oz. eq. meat/meat alternate, ¼ cup red/orange vegetable, ½ cup of dark green vegetable, and 5/8 cup of other vegetable.

Crackers or crutons may be served as a menu item, but they are not included in the recipe or in the nutritional analysis.

CCP: Cover and refrigerate at 41 degrees F or lower until ready for service. Check the temperature every 30 minutes. Cover, label, and date any leftovers.

PRODUCTION NOTES

- Defrost the turkey ham and turkey in the refrigerator. Drain them on the day of assembly..
- Presentation Idea: A clear plastic container for eye appeal is preferable.
- Chef Salad with Turkey & Egg (without cheese) - Omit the cheese in Step 5 and follow the rest of the instructions as indicated on the original recipe.
- Vegetarian Salad (cheese and egg) - In Step 5 increase cheese to 1 ounce per salad (or 6¼ pounds per 100 salads). Omit turkey ham and turkey breast.
- Vegetarian Salad (cheese only)- In step 5 increase cheese to 2 ounces per salad (or 12½ pounds per 100 salads). Omit turkey-ham, turkey breast and egg from the recipe.
- Other meats (such as ham, chicken, and turkey) may be used in place of turkey-ham.

SERVING NOTES

- Salads may be served with crackers or crutons. These have not been included in this nutrient analysis.

PURCHASING GUIDE

- Refer to USDA FNS Food Buying Guide for School Meal Programs and/or the item's product -formulation statement for quantities to purchase if the recipe is altered.
- Use USDA Foods or Department of Defense (DoD) products when available.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	257	Dietary Fiber	2.00 g	Sodium	1328.00 mg	Sat. Fat	6.00 g
Carbohydrates	18.00 g	Protein	17.00 g	Total Fat	13.00 g	Trans Fat	0.00 g