

TUNA SALAD WITH CRACKERS (ENRICHED)

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 1 oz. eq. enriched grain, and 1/8 cup other vegetable

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** ½ cup tuna salad and two 4-pack crackers

RECIPE HACCP PROCESS: #1 - No cook



MEAT/MEAT ALTERNATE : ENRICHED GRAIN : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Eggs, Whole, Hard Cooked, Medium, #1323	8 eggs
Tuna, Chunk Light, #2518	3 pouches
Celery, Fresh, Diced, #4005	1 quart + 3 1/2 cups
Onions, Chopped, Dehydrated, #2738	1/3 cup + 2 teaspoons
Pickles, Relish, Sweet, #2816	8 3/4 ounces
Mustard, Powder, Dry, #2712	2 teaspoons
Mayonnaise, Reduced Calorie, Bulk, #2249	1 quart + 1 cup
Tomatoes, Whole, Red, Ripe, Raw, #4110	13 medium
Lettuce, Shredded, #4008	2 pounds
Crackers, Saltines, Enriched Grain, 4 count package, #2130	100 packages , (4 pack)

DIRECTIONS

- To make the Tuna Salad:
 - Chop 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 eggs. Mix lightly until well blended.
 - Cover and refrigerate the tuna salad until ready for service. (See recipe MRS 630 for detailed instructions and pictures on how to make the Tuna Salad)

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

- Rinse the tomatoes under cool running water, then drain them thoroughly. Core the tomatoes then slice the whole tomatoes into wedges (8 wedges per tomato) using an 8-count wedger.
- To assemble the salad:
 - Portion 1/8 cup of shredded lettuce on the bottom of each container.
 - Portion ½ cup (#8 scoop) of tuna salad in the center of the salad container on top of the lettuce.
 - Place two tomato wedges on each side.
 - Serve with two 4-count packs of crackers.
 - Cover and refrigerate the salads until ready to use.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

- Portion one salad with crackers per serving. Each portion provides 2 oz. eq. of meat/meat alternate, 1 oz. eq. enriched grain, 1/8 cup other 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

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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.

MISCELLANEOUS NOTES

Presentation Idea: Line salad container with lettuce leaves prior to arranging the tuna salad, tomato and crackers.

Presentation Idea: Use a container that allows space for the salad and crackers. A clear plastic lid, for eye appeal, is preferable. Do not refrigerate the crackers. When the salad is ready for service, the crackers should be placed in each container.

NUTRIENTS PER SERVING

Calories	279	Dietary Fiber	0.82 g	Sodium	902.00 mg	Sat. Fat	1.06 g
Carbohydrates	23.37 g	Protein	19.08 g	Total Fat	11.51 g	Trans Fat	0.00 g

ILLUSTRATED PRESENTATION OF TUNA SALAD WITH CRACKERS (ENRICHED)

1.



1 serving of Tuna Salad with Crackers shown with optional lettuce leaf liner used as a garnish.