

PEAR SALAD (CANNED)



FRUITS

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 2 pear halves**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pears, Canned, Light Syrup, Halves, #2413	4 #10 cans
Mayonnaise, Reduced Calorie, Bulk, #2249	2 1/8 cups
Cheese, American, Grated/Shredded, #1306	1 pound + 9 ounces
Cherries, Maraschino, Red, Halves, #2402	3 cups

DIRECTIONS

- Chill the cans of pears in the refrigerator overnight.
CCP: Cover and hold under refrigeration (41 degrees F or lower).
- Open the cans of pears and drain the liquid from the cans.
- Portion two pear halves into each individual serving container.
- Portion ½ teaspoon of mayonnaise on each pear half.
- Weigh ¼ ounce of cheese to determine the amount for each serving. Sprinkle ¼ ounce of cheese over each container of two pear halves.
- Top each container with a cherry half.
- Cover the Pear Salads with plastic wrap and refrigerate them until time for service.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion one pear salad per serving. Each portion provides ½ cup of fruit.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

PRODUCTION NOTES

- Chill the cans of pears in the refrigerator overnight.
- Use USDA Foods products when available.

PURCHASING GUIDE

Refer to the 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.

MISCELLANEOUS NOTES

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

NUTRIENTS PER SERVING

Calories	117	Dietary Fiber	2.04 g	Sodium	168.00 mg	Sat. Fat	1.69 g
Carbohydrates	20.44 g	Protein	1.79 g	Total Fat	3.80 g	Trans Fat	0.00 g