SALADS, SALAD DRESSINGS, AND RELISHES No.M 048 01 TOSSED CALICO VEGETABLE SALAD

Yield 100 Portion 1 Cup

| Calories | Carbohydrates | Protein | Fat | Cholesterol | Sodium | Calcium |
|----------|---------------|---------|-----|-------------|--------|---------|
| 48 cal | 11 g | 2 g | 0 g | 0 mg | 20 mg | 56 mg |

| <u>Ingredient</u> | Weight | Measure | <u>Issue</u> |
|-------------------------------|--------|-------------------|--------------|
| LETTUCE,LEAF,FRESH,HEAD | 6 lbs | | 9-3/8 lbs |
| CABBAGE,RED,FRESH,SHREDDED | 2 lbs | 3 qts 1 cup | |
| CELERY,FRESH,SLICED | 3 lbs | 2 qts 3-3/8 cup | 4-1/8 lbs |
| CUCUMBERS,FRESH,PEELED,SLICED | 3 lbs | 2 qts 3-1/2 cup | 5-7/8 each |
| ONIONS,DEHYDRATED,CHOPPED | 2 lbs | 1 gal <1/16th qts | |
| RADISH,FRESH,SLICES | 1 lbs | 3-7/8 cup | 1-1/8 lbs |
| TOMATOES,FRESH,THIN WEDGES | 4 lbs | 2 qts 2-1/8 cup | 4-1/8 lbs |

Method

- 1 Tear lettuce into large pieces. Combine lettuce with red cabbage, celery, cucumbers, onions, and radishes; toss lightly.
- 2 Cover. Add tomatoes to other salad vegetables just before serving. Toss lightly. CCP: Hold for service at 41 F. or lower.