

**SOUTH OF THE BORDER MEDLEY**

Yield 100

Portion 2/3 Cup

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
33 cal	6 g	2 g	0 g	0 mg	417 mg	37 mg

**Ingredient**

BROCCOLI,FROZEN,CUT  
 CAULIFLOWER,FROZEN  
 WATER,BOILING  
 SALT  
 SAUCE,SALSA  
 CILANTRO,DRY

**Weight**

8-1/4 lbs  
 10 lbs  
 8-1/3 lbs  
 7/8 oz  
 11-1/4 lbs  
 1/2 oz

**Measure**

1 gal 2 qts  
  
 1 gal  
 1 tbsp  
 1 gal 1-1/4 qts  
 1/2 cup

**Issue**

**Method**

- 1 Add broccoli and cauliflower to boiling salted water. Return to a boil; cook uncovered 5 minutes or until tender-crisp. Drain; place 5 pounds of evenly distributed vegetable mixture in each steam table pan.
- 2 Mix salsa and cilantro. Heat to 145 F. or higher for 15 seconds. Pour 5 cups salsa over broccoli and cauliflower in each pan, mix lightly. CCP: Hold for service at 140 F. or higher.
- 3 Use batch preparation techniques. Toss salsa and vegetable medley just before service to prevent discoloration of the broccoli.