

Mandarin Fruit Salad



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Mandarin Fruit Salad

Recipe HACCP Process: #1 No Cook

Serving Size: ½ cup

Yield: 50

Source: JSI Back to Basics: Asian Fusion Recipe

Ingredients:

Ingredient Name	Measurements
Mandarin oranges, canned, packed in 100% juice	8 lb + 4 oz
Pineapple, canned, packed in 100% juice	6 lb + 4 oz
Coconut, dried, unsweetened, shredded	2 1/3 cup + 2 Tbsp

**Note: Choose USDA foods whenever available to save on cost. Note yield, crediting, and nutritionals may change if substituted.*

Instructions:

1. Drain mandarin oranges and pineapple. Transfer to hotel pan.
2. Top mixed fruit with shredded coconut.
3. Refrigerate until served.
4. Hold for cold service at 41°F or lower.

Nutritional Analysis:

Nutrients	Nutrients Per Serving
Calories	85.75 kcal
Total Fat	1.43 g
Saturated Fat	1.14 g
Trans Fat	0.00 g
Cholesterol	0.00 mg
Sodium	13.78 mg
Total Carbohydrate	19.20 g
Dietary Fiber	2.26 g
Total Sugars	9.63 g
Protein	0.92 g

Meal Component Information:

Meal Components	Amount
Fruit	0.5 cup

**Note: For schools with access to Mosaic, these recipes are also available to import from the Community recipe section by searching the recipe name or using the search term of "John C. Stalker" as the district.*