

Super Yum Salad

Tips

- Serve this salad and other salads in black bowls or containers to make the green really pop.
- For larger cucumbers, try cutting them in half and using a spoon to remove the seeds.
- Chopped spinach is more appealing to kids than whole spinach leaves.



Super Yum Salad Recipe-

Ingredients

Romaine lettuce, diced 6 lbs
Spinach leaves, chopped 7 lbs
Tomatoes, grape 2 lbs
Apples, Gala 10 each
Orange juice 2 cups
Cucumber 2 lbs
Strawberries, fresh 1 lb 8 oz

Serve with Vinaigrette Dressing (recipe on following page)

Directions:

- 1. Combine chopped romaine lettuce and spinach.
- Place greens in 4 inch deep full size steamtable pan (If pre-portioning, place ¾ c mixed greens into portion cup).
- Wash grape tomatoes using a colander, and set aside.
- Core and dice apples. A fruit sectionizer may be used to slice and core, prior to dicing.
- Immediately upon cutting apples, place into orange juice (or other anti-oxidant) to prevent browning.
- Dice cucumbers (if cucumbers are extremely large, consider cutting in half and using a spoon to remove the seed cavity).
- Slice strawberries.
- Combine tomatoes, diced apples, cucumbers, and sliced strawberries.

(If pre-portioning, top each portion cup with approximately 1 to 1 1/2 Tbsp of fruit and vegetable mixture).

9. Add 2 cups of fruit and vegetable mixture to each pan.

Makes 100 1 cup servings.