



## Spinach with Slivered Almonds and Raisins

Q-347-00  
Vegetables

Color Code: Green  
Sodium: Moderate

Yield: 100 Portions  
Each Portion:  $\frac{3}{4}$  cup (4- $\frac{1}{2}$  oz)  
Temperature: 350°F (177°C)  
Time: 10 - 15 min.

### INGREDIENTS

Item	Measure	Weight	Approx issue
ALMONDS, SLIVERED	1- $\frac{1}{2}$ qt	1 lb 9 oz	
SPINACH, BABY, FRESH	50 gal	36 lb	36 lb
OIL, CANOLA	1 qt	1 lb 14 oz	
GARLIC, PREMINCED, IN WATER	1 qt	1 lb 6 oz	
SALT	$\frac{1}{4}$ cup	2- $\frac{1}{2}$ oz	
PEPPER, BLACK, GROUND	2 tbsp	0.43 oz	
RAISINS, GOLDEN, SEEDLESS, NOT PACKED	1- $\frac{1}{2}$ qt	1 lb 15 oz	

### DIRECTIONS

1. Preheat oven and tilt skillet to 350°F (177°C).
2. Place almonds on sheet pan in a single layer. In an oven, on convection mode, toast almonds at 350°F (177°C) for 8 to 10 minutes on low fan. Remove from sheet pan and reserve for use in Step 5.
3. Heat oil on a preheated tilt skillet. Add garlic and cook for 30 seconds; stir to prevent scorching.
4. Add the spinach, salt and pepper. Toss lightly to coat spinach. Cook for 2 to 3 minutes or until lightly wilted. CCP: Internal temperature must reach 135°F (57°C). Turn tilt skillet off.
5. Add toasted almonds and raisins to spinach. Toss well.
6. Serve immediately or CP: Hold for hot service at 135°F (57°F).

### RECIPE NOTES

1. This recipe was developed using a Rationale Combi Oven set to convection mode. If using other models of combi oven or a convection oven, times may vary (using an older convection oven you may need to add a couple to few minutes to the cook time to achieve the desired end state for the recipe).
2. \* Sugars represents the total grams of sugar in the recipe, naturally occurring and added sugar combined.

## NUTRITION FACTS

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Calories	189
Carbohydrates	16 g
Sugars*	6 g
Protein	7 g
Fat	13 g
Saturated Fat	1.0 g
Sodium	405 mg
Calcium	197 mg
Fiber	5.0 g



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