



## Central Office Recipe Cards

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### SALAD COBB SEC

**Food Category:** 67 - Salads (entree and side)    **Recipe Category:** Entree    **Recipe Number:** 67201

**Serving Size:** 1 Salad    **Serving Description:** Gloved Hand

**Recipe Source:** CCSD Recipe    **Process Category:** Unassigned

		100 Servings		
Stock Number	Stock Description	+ / -	Amounts	Measures
2075	SPINACH 4/2.5#			6 Pound
		+		4 Ounce
2057	CUCUMBERS MED (5#)		3 3/4	POUND SLICED
2067	PEPPERS GREEN 5# FRESH		1 3/4	POUND, CHOPPED
2071	RADISHES MED 3/6 OZ		2	POUND SLICED
2600	TOMATOES GRAPE 12 PT		5	Pound
		+		4 Ounce
2097	SALAD MIX 4/5#		18	Pound
		+		12 Ounce
1128	BREAD FLATBRD WG		100	SQUARE 2.2 OZ.
1194	TURKEY HAM SMALL PKG		4	Pound
		+	12 1/2	Ounce
2100	EGGS LARGE (1 DZ)		50	EGG LG
1770	TURKEY OVEN RST DELI SLICED		4	Pound
		+		11 Ounce
1004	CHEESE CHED SHRED 30# USDA		3	Pound
		+		2 Ounce
1779	TURKEY BACON		50	BACON 1 SLICE

#### Cooking Instructions

**Temperature:** 0    **Cooking Time: Hours:** 0    **Minutes:** 0

#### Pre-Preparation Instructions

- 11/18  
>
1. The turkey ham is a frozen product.
  2. Remove ham from the freezer and place in the cooler 1 - 2 days prior to use to allow the product to thaw properly.
  3. Thawed ham should be stored in cooler and used within 5 days.

\* Nutrient value marked as missing contains at least one ingredient for which nutrient data is absent.

4. Diced turkey ham.
5. Thaw cheese.
6. Thaw turkey.
7. Chop turkey.
8. Prepare boiled eggs according to recipe 65059.
9. Prepare bacon according to recipe 65514.
10. Crumble bacon.

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1 cup grape tomatoes weighs about 5 oz.

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Flatbread Preparation and Cooking Instructions:

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1. Keep flatbread frozen at 0°F ( - 18°C) or below until ready to use.
2. Defrost and store thawed flatbread at room temperature.
  - a. To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature.
  - b. Thawing in refrigerator or near sources of heat causes moisture loss.
  - c. Thawed flatbread may be held at ambient temperature up to three (3) days.
3. Cut flatbread into 4 triangle pieces. 1 flatbread square equals 4 triangles.

**Preparation Instructions**

1. Wash all produce in cold water except bagged lettuce & spinach.
2. Chop spinach. Toss spinach and lettuce mix together in large bowl.
3. Slice cucumbers, radishes, and green peppers.
4. Assemble salad in 3 compartment salad container.
5. Each salad should include:
  - a. 2 cups lettuce/spinach mix (approximately 3 oz.)
  - b. 2 - 3 slices cucumber
  - c. 2 grape tomatoes
  - d. 2 - 3 slices radishes
  - e. 2 slices green pepper
  - f. 1/2 oz. cheese (by weight) = #30 scoop or 2 tbsp.
  - g. .76 oz. per salad of diced ham (approx. 1.5 slices)
  - h. .75 oz. per salad of chopped turkey
  - i. 1/2 boiled egg
  - j. 1 tbsp. crumbled bacon
  - k. 4 Gordita bread triangles

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Assemble salad, cover and chill. CCP: Hold cold foods at 41° F or below.

**Serving Instructions**

Offer choice of salad dressing. May choose 2 dressings (1 oz. size) with each salad.

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