

Recipes

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Recipe Number: ENT-38 Recipe Name: Salad, Strawberry Spinach Friendly Name:

Standard Yield: 1 Batch Quantity: 1 Serving Size: 1 Hot Recipe Source: COOKB

Serving Description: Strawberry Spinach Salad Serving Measure: salad Include in PrePlanning

Food Category: Main dish recipes Entree/Side/Milk: Entree Nutrition Link: 80122 No Leftovers

HACCP: HACCP Process Category: Unassigned [Production Reports](#) [Analysis](#) [Copy Recipe](#)

Ingredients | Ingredient Instructions | Recipe Instructions | Moisture / Fat Changes | Meal Patterns | Assign to Sites | Photo | Allergens

Sequence /	Item ID	Item Description	Amount 1	Measure1	+/-	Amount 2	Measure2	Total Grams	Meal Pattern
1	1381	SPINACH CELLO	1 1/2	CUP				42.6000	
2	1545	EGGS HARD COOKED PILLOW PK	1	Egg				45.0000	
3	1561	BREAD PITA POCKET HERBED ULTR	1	1/2 Pita, 2oz.				57.0000	
4	1391	STRAWBERRIES	1/4	Cup				38.0000	
5	7130	CHICKEN GRILLED BRST FILET NOI	1/2	Patty				42.5250	

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Provides:

Pre-Preparation Days: 0 Cook Temperature: 0 Cooking Time Hours: 0 Minutes: 0

Production Area: Cook

Pre-Preparation Instructions: Thaw and slice Pita into 4 triangles
Cook and cool Grilled chicken patty to 40 degrees. Slice into small strips
Wash and slice strawberries
Cut egg in half

Preparation Instructions: For Elementary and Middle schools prepare in black salad bowl (Horizon #4162)
For Jr/Sr HS and High Schools prepare in black hinged tray (Horizon # 4168)
Place spinach in bottom of salad container, lay grilled chicken across then sprinkle strawberries on top.
Place 2 halves of boiled egg, and Pita points in container.

Serving Instructions: Serve 1 Strawberry Spinach Salad with choice of 1 dressing
HACCP: Wash hands. Clean and sanitize all food preparation surfaces. Wash produce thoroughly before use. Serve chilled at temperature of 40 degrees or below.