

MEDITERRANEAN CUCUMBER SALAD

HACCP Process: #1 No Cook
Size of Portions: ¾ Cup

CREDITING INFORMATION:
one portion provides

Meats/MA	Grains	Fruits	Vegetables
0	0	0	Legumes: Dark Green: Red/Orange: ⅛ cup Starchy: Other: ⅝ cup

INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Oil, olive		½ cup 2 Tbsp		1 ¼ cups	1 Dressing: Place the olive oil, red wine vinegar, mustard, salt, pepper, and dried oregano in a blender, and blend to emulsify.
Vinegar, red wine		¼ cup		½ cup	
Mustard, Dijon		1 Tbsp		2 Tbsp	
Salt, Kosher		½ Tbsp		1 Tbsp	
Pepper, black, ground		2 tsp		1 Tbsp 1 tsp	
Oregano leaves, dried		1 Tbsp		2 Tbsp	
*Cucumber, fresh, with peel, ½ inch dice	12 lb 10 oz	2 gal 2 ¾ cups	25 lb 4 oz	4 gal 1 qt 1 ½ cups	2 Salad: In a large mixing bowl, combine cucumbers, tomatoes, peppers, onions, parsley, dill, and chives. Add dressing to vegetable mixture and gently fold to incorporate the dressing. Use a 6 oz spoodle to portion the salad into portion cups. CCP: Refrigerate until served. CCP: Hold for cold service at 41° F or lower.
*Tomatoes, fresh, red, ½ inch dice	6 lb 14 oz	3 qt ¼ cup	13 lb 12 oz	1 gal 2 qt ½ cup	
*Peppers, fresh, bell, green, ½ inch dice	2 lb 8 oz	1 qt 2 cups	5 lb	3 qt	
*Onions, fresh, red, thinly sliced	6 oz	1 cup 1 Tbsp	12 oz	2 cups 2 Tbsp	
*Parsley, fresh, roughly chopped	½ oz	¼ cup	1 oz	½ cup	
Dill weed, fresh, roughly chopped	0.08 oz	¼ cup	0.16 oz	½ cup	
Chives, fresh, roughly chopped	0.42 oz	¼ cup	0.85 oz	½ cup	

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MARKETING GUIDE FOR 50 SERVINGS

Cucumber, fresh: 12.75 lb
 Tomatoes, fresh: 7 lb
 Peppers, fresh, bell, green: 2.5 lb
 Onions, fresh, red: 0.5 lb
 Parsley, fresh: 0.25 lb

MARKETING GUIDE FOR 100 SERVINGS

Cucumber, fresh: 25.5 lb
 Tomatoes, fresh: 14 lb
 Peppers, fresh, bell, green: 5 lb
 Onions, fresh, red: 1 lb
 Parsley, fresh: 0.5 lb

NOTES

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredients is available.

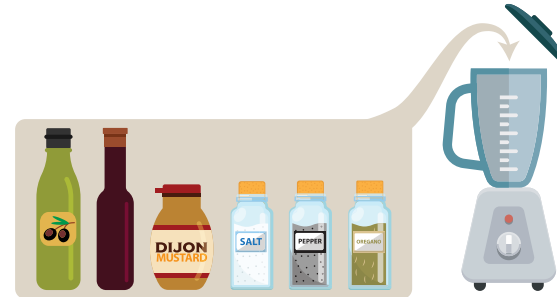
Cooking Process #1: No Cook

This item may be held refrigerated at or below 41° F for 1–2 days.

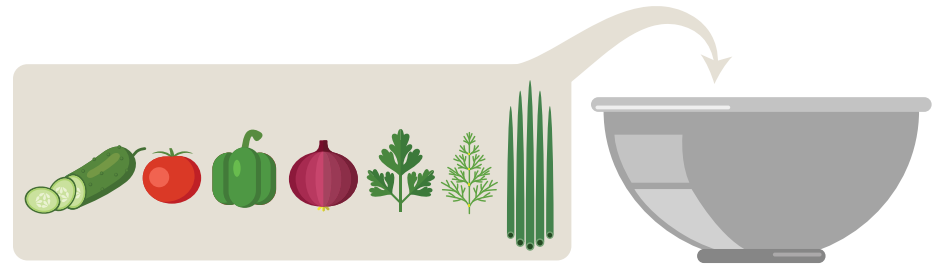


DIRECTIONS

Blend the olive oil, red wine vinegar, Dijon mustard, salt, pepper and oregano until smooth.



In a mixing bowl, combine the cucumbers, tomatoes, peppers, onions, parsley, dill, and chives.



Add dressing to vegetable mixture and gently fold to incorporate the dressing.



Use a 6 oz spoodle to portion the salad into portion cups.

CCP: Refrigerate until served.

CCP: Hold for cold service at 41° F or lower.

