

<b>SOUTHWEST Caesar Salad</b> HACCP Process: #1 No Cook Size of Portions: 1 Salad		<b>CREDITING INFORMATION:</b> one sandwich provides		Meats/MA	Grains	Fruits	Vegetables
				2 oz eq	0	0	<b>Legumes:</b> ¼ cup <b>Dark Green:</b> ½ cup <b>Red/Orange:</b> ⅛ cup <b>Starchy:</b> ¼ cup <b>Other:</b>
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Chicken strips, unseasoned, frozen	9 lb 6 oz	2 gal	18 lb 12 oz	4 gal	1	Defrost chicken under refrigeration, at least 24 hours prior to use. <b>CCP:</b> Hold for cold service at 41° F or lower.	
Pepper, chipotle in adobo	4 oz	½ cup	8 oz	1 cup		2	Blend chipotle in adobo and lime juice in a blender until smooth.
Lime juice, fresh		¼ cup		½ cup	Add chipotle mixture to Caesar dressing. Whisk until combined.		
Salad dressing, Caesar, low calorie		3 qt ¼ cup		1 ½ gal ½ cup	Portion dressing into 2 oz portion cups. Store under refrigeration until ready to use.		
*Lettuce, fresh, Romaine, cut into ⅜ inch pieces	7 lb 13 oz	4 gal 3 qt	15 lb 10 oz	9 gal 2 qt	3	Place the salad in individual serving containers such as a 9 inch square clamshell or an entrée salad carton.	
Beans, black (Turtle), low-sodium, canned, drained, rinsed	4 lb 15 oz	2 qt 1 ½ cups	9 lb 14 oz	1 gal 3 cups		To assemble the salads: Place 2.5 oz romaine in the base of the serving container.	
Corn, whole kernel, low-sodium, canned, drained, rinsed	5 lb 8 oz	3 qt ¾ cups	11 lb	1 gal 3 qt 2 ½ cups		Top each salad mixture with: <ul style="list-style-type: none"> <li>• Chicken – 2.5 oz</li> <li>• Black Beans – ¼ cup</li> <li>• Corn – ¼ cup</li> <li>• Tomatoes – 2 wedges</li> <li>• Cheese – ½ oz</li> <li>• Tortilla Strips – ½ oz</li> </ul>	
*Tomatoes, fresh, red, cut into 8 wedges each	3 lb 7 oz	2 qt ½ cup 2 Tbsp	6 lb 14 oz	1 gal 1 ¼ cups		Serve with 2 oz dressing.	
Cheese, Parmesan, shredded	1 lb 9 oz	1 qt 1 ¼ cups	3 lb 2 oz	2 qt 2 ½ cups		<b>CCP:</b> Refrigerate until served.	
Tortilla strips, tri-color, whole grain	1 lb 9 oz		3 lb 2 oz			<b>CCP:</b> Hold for cold service at 41° F or lower.	

# SOUTHWEST Caesar Salad

HACCP Process: #1 No Cook  
 Size of Portions: 1 Salad

**CREDITING INFORMATION:**  
 one sandwich provides

Meats/MA	Grains	Fruits	Vegetables
2 oz eq	0	0	Legumes: ¼ cup Dark Green: ½ cup Red/Orange: ⅛ cup Starchy: ¼ cup Other:

## MARKETING GUIDE FOR 50 SERVINGS

Lettuce, fresh, Romaine: 9.75 lb  
 Tomatoes, fresh, red: 4.75 lb

## MARKETING GUIDE FOR 100 SERVINGS

Lettuce, fresh, Romaine: 19.5 lb  
 Tomatoes, fresh, red: 9.5 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 2–3 days.

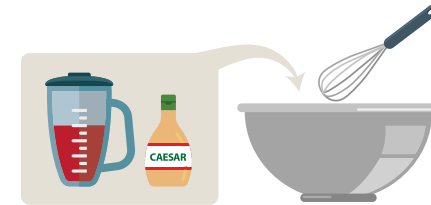


## DIRECTIONS

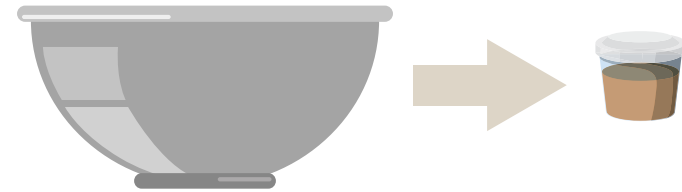
Blend chipotle in adobo and lime juice in a blender until smooth.



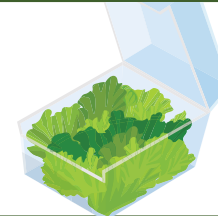
Add chipotle mixture to Caesar dressing. Whisk until combined.



Portion dressing into 2 oz portion cups.



Place 2.5 oz romaine in the base of the serving container.



Top each salad mixture with:

- Chicken - 2.5 oz
- Black Beans - ¼ cup
- Corn - ¼ cup
- Tomatoes - 2 wedges
- Cheese - ½ oz
- Tortilla Strips - ½ oz

Serve with 2 oz dressing.

**CCP:** Refrigerate until served.

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

