

Vegetarian Greek Salad HACCP Process: #1 No Cook Size of Portions: 1 Salad		CREDITING INFORMATION: one portion provides		Meats/MA	Grains	Fruits	Vegetables
				2 oz eq	0.5 oz eq	0	Legumes: Dark Green: ¾ cup Red/Orange: ⅛ cup Starchy: Other: ⅜ cup
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Garlic, fresh		8 cloves		16 cloves	1 Dressing: Grate garlic cloves using a fine kitchen rasp. Combine the vegetable and olive oils and set aside. In large mixing bowl, combine grated garlic, vinegar, water, sugar, salt, and dried basil. Add oil gradually while continually whisking the mixture. Whisk until all the ingredients have been incorporated into a smooth dressing. Place dressing in 2 oz portion cups. Store under refrigeration until ready for use.		
Oil, vegetable		1 qt		2 qt			
Oil, olive		1 cup		2 cups			
Vinegar, cider		1 qt		2 qt			
Water		1 ½ cups		3 cups			
Sugar, granulated	4 oz		8 oz				
Salt, Kosher		2 tsp		1 Tbsp 1 tsp			
Basil, dried		1 ¼ cups		2 ½ cup			
*Lettuce, fresh, Romaine, cut into ¾ inch pieces	6 lb 6 oz	3 gal 2 cups	12 lb 12 oz	6 gal 1 qt			
*Spinach, fresh, rough chop	3 lb 14 oz	1 gal 2 qt 1 cup	7 lb 12 oz	3 gal 2 cups			

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INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Beans, canned, garbanzo (chickpeas), low-sodium, drained, rinsed	10 lb 4 oz	1 gal 1 cup	20 lb 8 oz	2 gal 2 cups	3 Top each salad mixture with: <ul style="list-style-type: none"> • Garbanzo beans- ½ cup • Cucumber – ⅛ cup • Tomatoes – ⅛ cup • Diced onion – ⅛ cup • Black olives – 0.5 oz • Cheese – 0.5 oz • Croutons – 0.5 oz • Serve with 2 oz dressing. CCP: Hold for cold service at 41° F or lower.
*Cucumber, fresh, with peel, ½ inch dice	2 lb 5 oz	6 ¼ cups	4 lb 10 oz	3 qt ½ cup	
*Tomatoes, fresh, cherry, halved lengthwise	2 lb 5 oz	6 ¼ cups	4 lb 10 oz	3 qt ½ cup	
*Onions, fresh, red, ¼ inch dice	2 lb 10 oz	6 ¼ cups	5 lb 4 oz	3 qt ½ cup	
Olives, ripe, sliced, drained	1 lb 9 oz	1 qt 1 ¼ cups	3 lb 2 oz	2 qt 2 ½ cups	
Cheese, Parmesan, shredded	1 lb 9 oz	1 qt 2 ¼ cups	3 lb 2 oz	3 qt ½ cup	
Croutons, whole grain	1 lb 9 oz	3 qt ¾ cup	3 lb 2 oz	1 gal 2 qt 1 ½ cups	

MARKETING GUIDE FOR 50 SERVINGS	MARKETING GUIDE FOR 100 SERVINGS
Lettuce, fresh, Romaine: 6.5 lb	Lettuce, fresh, Romaine: 13 lb
Spinach, fresh: 4 lb	Spinach, fresh: 8 lb
Cucumber, fresh: 2.5 lb	Cucumber, fresh: 5 lb
Tomatoes, fresh, cherry: 2.5 lb	Tomatoes, fresh, cherry: 5 lb
Onions, fresh, red: 2.75 lb	Onions, fresh, red: 5.5 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

Make vinaigrette. In large mixing bowl combine grated garlic, vinegar, water, sugar, salt, and dried basil. Combine the vegetable and olive oils and gradually add the oil blend while whisking. Whisk until combined.



Place dressing in 2 oz portion cups with lids.



Combine the lettuce and spinach. Toss together with gloved hands.



Place 1 ½ cups shredded romaine and spinach mixture in the base of the serving container.

Top each salad with:

- Garbanzo beans - ½ cup
- Tomatoes - ⅛ cup
- Cucumber - ⅛ cup
- Diced onion - ⅛ cup
- Black olives - 0.5 oz
- Cheese - 0.5 oz
- Croutons - 0.5 oz



Serve with 2 oz dressing.

CCP: Refrigerate until served.

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

