

Thai-Style Salad with Chicken HACCP Process: #1 No Cook Size of Portions: 1 Salad		CREDITING INFORMATION: one portion provides		Meats/MA	Grains	Fruits	Vegetables
				2 oz eq	0	0	Legumes: ⅓ cup Dark Green: ⅓ cup Red/Orange: ⅓ cup Starchy: Other: ⅓ cup
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
Chicken strips, unseasoned, frozen	9 lb 6oz		18 lb 12 oz	4 gal	1	Defrost chicken under refrigeration, at least 24-hours prior to use. CCP: Hold for cold service at 41° F or lower.	
Edamame, frozen, prepared	2 lb 5.5 oz	1 qt 3 cups	4 lb 11 oz	3 qt 2 cups		2	Defrost edamame under refrigeration, at least 24-hours prior to use.
Dressing, Thai Sesame Vinaigrette (purchased)				1 gal 2 qt 2 cups	3		Portion the dressing into 2 oz portion cups.
*Cucumber, fresh, with peel, thinly sliced	2 lb 5.5 oz	2 qt 1 cup	4 lb 11 oz	1 gal 2 cups		4	Score cucumbers lengthwise with a channel knife or fork before slicing.
*Lettuce, fresh, Romaine, cut into ⅓ strips	3 lb 2 oz		6 lb 4 oz	3 gal 3 qt	5		Salad: Combine the lettuce, carrots, cabbages, green onions, and cilantro. Toss together with gloved hands. Place 2.75 oz of the salad in individual serving container such as a 9 inch square clamshell or an entrée salad carton.
*Carrots, fresh, peeled, grated	1 lb 9 oz			3 qt ½ cup			
*Cabbage, fresh, green, shredded	1 lb 9 oz		3 lb 2 oz	1 gal 1 qt			
*Cabbage, fresh, red, shredded	12.5 oz			1 gal			
*Onions, fresh, green, including tops & bulbs, sliced on a bias ⅓ inch	1 lb 9 oz		3 lb 2 oz	3 qt 2 cups			
*Cilantro, fresh, minced	4.5 oz	2 qt	9 oz	1 gal			

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				2 oz eq	0	0	Legumes: 1/8 cup Dark Green: 3/8 cup Red/Orange: 1/8 cup Starchy: Other: 3/8 cup
INGREDIENTS	50 SERVINGS		100 SERVINGS		DIRECTIONS		
	Weight	Measure	Weight	Measure			
*Peppers, bell, fresh, red, julienne	1 lb 9 oz	1 qt 2 cups	3 lb 2 oz	3 qt	6 Top each salad mixture with: <ul style="list-style-type: none"> • Chicken – 2.5 oz • Edamame – 3/4 oz • Cucumber – 3/4 oz • Peppers – 1/2 oz • Wonton strips – 1/2 oz Serve with 2 oz dressing. CCP: Refrigerate until served. CCP: Hold for cold service at 41° F or lower.		
Wonton crisp, whole grain	1 lb 9 oz		3 lb 2 oz				
MARKETING GUIDE FOR 50 SERVINGS				MARKETING GUIDE FOR 100 SERVINGS			
Cucumber, fresh: 3.25 lb				Cucumber, fresh: 6.5 lb			
Lettuce, fresh, Romaine: 4 lb				Lettuce, fresh, Romaine: 8 lb			
Carrots, fresh: 2 lb				Carrots, fresh: 4 lb			
Cabbage, fresh, green: 1.75 lb				Cabbage, fresh, green: 3.5 lb			
Cabbage, fresh, red: 1.5 lb				Cabbage, fresh, red: 3 lb			
Onions, fresh, green: 2 lb				Onions, fresh, green: 4 lb			
Cilantro, fresh: 0.5 lb				Cilantro, fresh: 1 lb			
Peppers, bell, fresh, red: 1.75 lb				Peppers, bell, fresh, red: 3.5 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.							