Salem Public Schools

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Recipe Master List

Apr 26, 2011

000014 - CUCUMBER APPLE SALAD

Source: Farm to School Number of Portions: 50 Size of Portion: 1/2 Cup Meat/Alt 0 oz. Grain/Bread 0 SRV. F/V/J 0 Cup Milk 0 FLOZ

004582 VEGETABLE OIL,CANOLA	2/3 CUP 1 CUP 2 TBSP 1/3 CUP 1 3/4 TSP 3/4 TSP	Combine the dressing ingredients: oil, vinegar, honey, apple juice, salt, and pepper in a bowl. (This can be done ahead, covered, and refrigerated up to a day in advance.)
009003 APPLES,RAW,WITH SKIN	2 3/8 LB	Wash the apples well, as you will be using the skins. Use an inexpensive, handheld apple sectioner to core and section the apples (or do this by hand). Discard the core and halve the slices.
009152 LEMON JUICE,RAW	3 TBSP	Toss the apples with the lemon juice in a large bowl to prevent them from browning.
011206 CUCUMBER,PEELED,RAW 011821 PEPPERS,SWEET,RED,RAW 090088 ONIONS,RED,RAW 002045 DILL WEED,FRSH	8 1/2 LB 1 3/4 CUP, chopped 3/4 CUP, chopped 1/4 CUP, sprigs	Add the cucumbers, red pepper, red onion, and dill, if you are using it.
	·	Add the dressing and toss thoroughly to combine. Chill. Hold for cold service at 41 degrees or lower.

Calories	53		Iron	0.25	mg	Protein	0.60 g	4.52%	Cals from Prot
Cholesterol	0	mg	Calcium	14	mg	Carbohydrates	6.20 g	46.44%	Cals from Carb
Sodium	85	mg	Vitamin A	234	IU	Total Fat	3.09 g	52.10%	Cals from T Fat
Dietary Fiber	1.23	g	Vitamin A	37	RE	Saturated Fat	0.23 g	3,94%	Cals from S Fat
			Vitamin C	10.8	mg	Trans Fat	0.01* g	0.19%	Cals from Trans Fat
* - Denotes Missing N	* - Denotes Missing Nutrient Values								

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.