

# APPLE ZUCCHINI SALAD

**Grades:** K-12

**Yield:** 25 or 50 portions

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Zucchini, Fresh, destemmed, Diced Apples, cored, with skins, Diced Bell Pepper, Green, seeded, Diced Red Onion, Chopped	3 ¼ LBS 9 Count 1.5 Count 1.5 Count		6 ¼ LBS 19 Count 3 Count 3 Count		<ol style="list-style-type: none"> <li>1. <i>Sanitize work area with bleach &amp; water solution.</i></li> <li>2. <b>Wash Hands.</b></li> <li>3. <b>Put on food service gloves.</b></li> </ol> <p><i>Cooking Methods</i></p> <ol style="list-style-type: none"> <li>1. Combine Zucchini, Apples, Green Bell Pepper, and Onion in a bowl</li> <li>2. Whisk Oil, Vinegar, Basil, Salt and Pepper together in a separate bowl.</li> <li>3. Drizzle dressing over fruits and vegetables.</li> <li>4. Toss to coat</li> </ol>
Olive Oil Red Wine Vinegar Dried Basil Salt Pepper		1 Cup 1/3 Cup 1 Tablespoon 2 Teaspoons ¾ Teaspoons		2 Cups ¾ Cup 2 Tablespoons 1.5 Teaspoons 1.5 Teaspoons	
					<i>Note: Discard unused product that has been on the serving line.</i>

**Serving Size:**

½ Cup -4 oz solid spoodle

**Meal Pattern Contribution:**

1/2 cup Other Vegetable

**Allergens:** None of the 8 commonly identified

**HACCP INSTRUCTIONS**

**Product must be chilled to 45°F or lower and must be held at 45°F maximum.**

Rapidly chill the food using an appropriate cooling method if the temperature is found to be above 45 °F and the last temperature measurement was 45 °F or below and taken within the last 2 hours:

- Place food in shallow containers (no more than 2 inches deep) and uncovered on the top shelf in the back of the walk-in or reach-in cooler.
- Use a quick-chill unit like a blast chiller.
- Stir the food in a container placed in an ice water bath.

