

# HARVEST ENTRÉE SALAD WITH TURKEY

Old Saybrook Schools - 2014

Grades: K -12

Yield: 1 - 10

INGREDIENTS	1 SERVING		10 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Lettuce- Romaine, Green Leaf and/or Mesclun Greens, chopped		1 cup		10 cups	1. Wash hands. 2. Put on food service gloves. 3. Mix Roasted Butternut Squash or sweet Potatoes, Deli Turkey, Craisins, Sunflower Seeds, Celery and Mayo Together. 4. Fill 8 x 8 oz Clamshell with 1 cup mixed greens. Top with 1 cup mixture.
Roasted Butternut Squash or Sweet Potatoes		½ cup		5 cups	
Deli Turkey, USDA OR COMMERCIAL, diced	2.86 oz		1.79 lb		
Dried Craisins	.5 oz	1/8 cup	5 oz	1 1/4 cups	
Sunflower Seeds	.5 oz	2 T	5 oz	1 1/4 cups	
Celery, washed and diced		1/8 cup		1 1/4 cups	
Low fat Mayonnaise		1 T		10 T	
<b>Serving Size:</b> 1 salad <b>Meal Contribution:</b> ½ cup leafy green vegetable, ½ cup Red/Orange Vegetable, ⅓ cup Other Vegetable, ⅓ cup Fruit, ⅔ oz. m/ma, 1 oz. grain equivalent					<b>AT SERVICE:</b> Serve at 40°F or lower. Check temperature throughout service. Add a dinner roll or other 2 gr. equiv. bread to complete the meal.



Recipe and Meal Contribution Review completed by Put Local on Your Tray.  
 SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.