# Greek Cucumber Salad

**Old Saybrook School - 2018**

**Grades:** K-12  
**Yield:** 25 or 50 portions

## Ingredients

<table>
<thead>
<tr>
<th></th>
<th>25 SERVINGS</th>
<th>50 SERVINGS</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>WEIGHT</td>
<td>MEASURE</td>
</tr>
<tr>
<td>Cucumbers, washed, sliced or diced</td>
<td>5 lb</td>
<td>⅝ cup</td>
</tr>
<tr>
<td>Red wine vinegar</td>
<td>2 Tbsp</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>Canola oil</td>
<td>1 Tbsp</td>
<td>⅛ cup</td>
</tr>
<tr>
<td>Garlic powder</td>
<td>1 tsp</td>
<td>⅛ tsp</td>
</tr>
<tr>
<td>Oregano</td>
<td>1 tsp</td>
<td>⅛ tsp</td>
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</tbody>
</table>

## Directions

1. Sanitize work area with bleach & water solution.
2. Wash hands.
3. Put on food service gloves.

### Cooking Methods:

1. Put all ingredients in a large bowl.
2. Toss to coat.

## Serving Size:

4 oz. spoodle in a 5.5 oz. cup

## Meal Pattern Contribution:

½ cup Other vegetable

## Note:

1 lb cucumbers, pared, diced, or sliced = 5.25 servings of ½ cup.

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.