

# KALE CAESAR SALAD

Old Saybrook Schools - 2018

Grades: K-8

Yield: 50 servings

<b>INGREDIENTS</b>	<b>50 SERVINGS</b>		<b>DIRECTIONS</b>
	<b>WEIGHT</b>	<b>MEASURE</b>	
Green kale, washed and chopped Lite Caesar dressing - Ken's Whole grain croutons (WGR)* Whole grain roll (2 oz eq WGR)*	4.25 lb 3.125 lb	50 cups 3.125 cups  50 each	1. Sanitize work area with bleach & water solution. 2. Wash hands. 3. Put on food service gloves.  <b>Cooking Methods:</b> 1. Remove stems from kale. 2. Wash and spin dry kale. 3. Chop kale. 4. Toss chopped kale with dressing.
<b>Serving Size:</b> 1 cup salad <b>Meal Pattern Contribution:</b> ½ cup dark leafy green vegetable <b>Note:</b> *Whole Wheat croutons and rolls must be whole grain rich (WGR). They must contain at least 50% whole grain, any other grains must be enriched, and the combined weight of all noncreditable grains cannot exceed 3.99 grams per ounce equivalent. District meal planners must verify this information with a product formulation statement to count in this recipe. Therefore these grain items were not included in the evaluation of this recipe.			<b>HACCP/Serving Instructions:</b> 1. Hold at 40°F or lower throughout serving. Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower.
<ul style="list-style-type: none"> <li>- 1 cup dark leafy greens credit as ½ cup</li> <li>- 1 pound Kale yields 12.2 cups which credit as 12.2 (½ cup) portions</li> <li>- 1/8 cup dried fruit credits as ¼ cup fruit</li> <li>- 1 pound dried cranberries yields 27.6 ( 1/8 cup) portions that credit as 27.6 (1/4 cup) portions</li> </ul>			

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.

