# Superfoods Entrée Salad

**Old Saybrook Public Schools - 2016**

**Grades:** High School, 9-12  
**Yield:** 1 - 10 portions

## INGREDIENTS

<table>
<thead>
<tr>
<th>Serving Size</th>
<th>Weight</th>
<th>Measure</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 SERVING</td>
<td>2 oz</td>
<td>¼ cup</td>
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<tr>
<td></td>
<td>1.5 oz</td>
<td>1/8 cup</td>
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</tbody>
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## DIRECTIONS

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

### Cooking Methods:

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

### DIRECTIONS

1. Mix all vegetable, seed, and fruit ingredients together.  
2. At the time of service, toss with raspberry vinaigrette – do not hold dressed salads for more than the service time. Use a 24 oz clamshell container for serving.

### HACCP / Serving Instructions:

1. Hold at 40°F or lower throughout serving.  
2. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower.

Prepared salads with dressing should be served with the menued choice of grains and milk option on the side.