

1 MM CK12 Salad, Side, Marinated Tomato, Cucumber, 1/2 Cup (36008)

Revision Date: Oct 15, 2024

Fresh cucumbers, juicy tomatoes, tangy onions, zesty house-made vinaigrette.

Minimum Batch: 1

Maximum Production:

Portion: 1/2 cup

| Step | Ingredients | | 18 Servings | Servings | Servings |
|------|-----------------------------|----|-------------|----------|----------|
| 1 | Tomatoes, Fresh, Chopped | EP | 1 lb | | |
| | Onions, Red, Fresh, Chopped | EP | 13 oz | | |
| | Cucumbers | EP | 2 lb | | |
| | White Vinegar | AP | 1/4 cup | | |
| | Ground Black Pepper | AP | 1/2 tsp | | |
| | Canola Oil | AP | 1 cup | | |
| | Kosher Salt | AP | 1/2 tsp | | |

| Step | Method |
|------|---|
| 1 | <p>Refer to Chartwells Schools HACCP Process #1: No Cook CCP: Prep the fresh vegetables by washing them. Chop the tomatoes and onions. Cut the cucumber into 1/2" cubes.</p> <p>Combine all ingredients in a mixing bowl or pan. CCP: Hold cold at 40 F or lower until served.</p> <p>Portion Size = 1/2 cup (4 oz spoodle)</p> |

