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TOMATO, BASIL, AND MOZZARELLA SALAD

SERVINGS: 100 SERVINGS CALORIES: 150 KCAL

Fresh tomatoes, fresh basil and mozzarella are mixed together with olive oil, salt and pepper and placed on chopped romaine lettuce. A simple but refreshing salad!

INGREDIENTS

16¾ pounds Tomatoes, cherry, cut in half (6 pounds, 12 ounces)
 6¼ pounds Mozzarella cheese, cut into 1/4 inch dice
 4 ounces Basil, fresh, chiffonade
 3 tablespoons Garlic, dehydrated
 20 ounces Olive oil
 1 tablespoon Salt, kosher
 2 teaspoons Black pepper
 6¾ pounds Romaine lettuce, chopped (6 pounds, 12 ounces)

INSTRUCTIONS

1. Mix together the tomatoes, mozzarella cheese, basil, garlic, olive oil, salt and pepper.
2. Place ½ cup romaine lettuce on each tray.
3. Top lettuce with ½ cup tomato mixture.

CCP: Hold at or below 41 F before and during service.

RECIPE NOTES

CCP: Hold at or below 41 F before and during service.

Notes: 6 whole cherry tomatoes = ½ cup serving Pre-washed, pre-cut leafy greens should not be re-washed.

Crediting: 1 Serving Provides 1 oz equivalent meat/meat alternate, ¼ cup dark green vegetable, and ½ cup red/orange vegetable

NUTRITION FACTS PER SERVING (1CUP)

Calories: 150 kcal | Fat: 12 g | Saturated fat: 4.4 g | Cholesterol: 15.2 mg | Sodium: 248.6 mg | Carbohydrates: 5.5 g | Fiber: 1.7 g | Protein: 8.2 g | Calcium: 2270 %

The outcome, crediting information, allergen information, and nutrient data may vary depending on the specific ingredients and equipment used in your location.

Recipe ID: 8151

