Southwest Cobb Salad
(HACCP Process #1)

Yield: 100 servings (1 piece, 12.6 oz., 358 g)
Meal Equivalencies: 2.5 oz. eq. meat/meat alternate, 1/2 cup dark green vegetable, 1/4 cup legume, 1/4 cup starchy, 1/4 cup red/orange vegetable, 1/4 cup other vegetable, 1 oz. eq. grain

Directions
1 day prior to day of service:
- Clean and sanitize prep area.
- Pull black beans and corn from dry storage. Wipe off lids, open and carefully discard lids. Drain thoroughly.
- Empty each into a food storage container. Cover and date stamp. SOP: Prechill ingredients for foods served cold below 41° F before combining. CCP: Hold below 41° F.
- Place in cooler overnight to chill.
- Pull ranch dressing and salsa from dry storage. Wipe off lids.
- Wash hands thoroughly and put on gloves.
- In large food storage bin, mix salsa and ranch together, whisking to mix well.
- Cover, date stamp and place in cooler overnight. CCP: Hold below 41° F.

Ingredients

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
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</thead>
<tbody>
<tr>
<td>Hard-Boiled Egg, Large, Peeled</td>
<td>8 doz. 4 eggs</td>
</tr>
<tr>
<td>Black Beans, LS, 3.6 #10 cans, Drained</td>
<td>14 lb.</td>
</tr>
<tr>
<td>Sweet Corn, LS, 2.5 #10 cans, Drained</td>
<td>10 lb. 5 oz.</td>
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<tr>
<td>Avocados, Fresh, California, 48 count</td>
<td>18 lb. 4 oz.</td>
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<tr>
<td>Chopped Romaine, RTU</td>
<td>13 lb.</td>
</tr>
<tr>
<td>Fresh Diced Tomatoes, RTU</td>
<td>11 lb. 8 oz.</td>
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<tr>
<td>Lite Mozzarella Cheese, Shredded</td>
<td>3 lb. 2 oz.</td>
</tr>
<tr>
<td>WGR Croutons, 0.8 oz. or 22 grams</td>
<td>100 pieces</td>
</tr>
<tr>
<td>Ranch Dressing</td>
<td>6 lb. 4 oz.</td>
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<tr>
<td>Nutritionally Enhanced Salsa</td>
<td>6 lb. 4 oz.</td>
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</tbody>
</table>

See reverse side for complete directions
Southwest Cobb Salad

Day of service:

PRE-PREP

• Pull avocados and place at produce sink.
• Clean avocados and let air dry.

PREP

• Wash hands thoroughly and put on gloves.
• Peel and slice avocado and place on parchment covered sheet pans. CCP: Prepare foods at room temperature in two hours or less. TOTAL time of food at room temperature shall not exceed four hours.
• Cover with parchment paper and set aside for assembly.
• Pull eggs from the cooler and place at workstation.
• Wash hands thoroughly and cover with gloves.
• Slice eggs and lay on parchment covered sheet pans. Cover with parchment paper and set aside for assembly.
• Pull romaine, diced tomatoes and cheese from cooler and place at workstation for assembly.
• Wash hands thoroughly and put on gloves. SOP: Never handle ready-to-eat foods with bare hands.
• Using an 8 oz. spoodle, place 1 cup of romaine in salad bowl.
• Using a 2 oz. spoodle, place 1/4 cup each of black beans, tomatoes and corn.
• Top each with 1/4 cup avocado, about 3 slices (3/8” x 3.5”).
• Top each with 1 whole egg, sliced and fanned out.
• Using a 1 oz. spoodle, sprinkle 1/2 oz. of cheese over each.
• Cover and date stamp.
• Place in cooler until service. CCP: Hold below 41° F.

PREP

• Pull salsa ranch from cooler.
• Wash hands thoroughly and put on gloves.
• Using a 2 oz. ladle place dressing in soufflé cup.
  Cover and place 2 deep in shallow steam table pan.
• Date stamp and place in cooler until service. CCP: Hold below 41° F.

SERVE

• One salad with 1 pack of croutons and dressing.

*NOTE

• 2 oz. of hard-boiled egg = 2 oz eq. meat/meat alternate.
• If using commercial hard-boiled eggs, please refer to their nutritional information for meal equivalents.