Yield: 20 servings (1 salad, 6 oz., 171 g, 1 oz. dressing)

Meal Equivalencies: 2 oz. eq. meat/meat alternate, 1/2 cup dark green vegetable, 1/4 cup red/orange vegetable, 1/4 cup other vegetable, 1/4 cup fruit

Directions

1 Day prior to day of service

- Clean and sanitize prep area.
- Pull dried cranberries from storage. Wipe off box. Empty 2 1/2 cups dried cranberries into a food storage container. Cover and date stamp. SOP: Pre-chill ingredients for foods served cold below 41° F before combining.
- Place in cooler overnight to chill. CCP: Hold below 41° F.
- Pull balsamic vinaigrette dressing from storage, date stamp and place in cooler. CCP: Hold below 41° F.

Ingredients

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Hard-Boiled Eggs, Large, Sliced</td>
<td>2 lb. 8 oz.</td>
</tr>
<tr>
<td>Fresh Baby Spinach, RTU</td>
<td>3 lb. 2 oz.</td>
</tr>
<tr>
<td>Fresh Sliced Mushrooms, RTU</td>
<td>1 lb. 4 oz.</td>
</tr>
<tr>
<td>Fresh Sweet Red Pepper Strips</td>
<td>1 lb. 8 oz.</td>
</tr>
<tr>
<td>Dried Cranberries (USDA Material #100301)</td>
<td>1 lb. 2 oz.</td>
</tr>
<tr>
<td>Balsamic Vinaigrette, 1 oz. pouches</td>
<td>20 pieces</td>
</tr>
</tbody>
</table>

See reverse side for complete directions
Spinach Salad

Day of service:

PRE-PREP
• Clean and sanitize prep area.
• Wash hands thoroughly and put on gloves.
• Pull sweet red peppers and place at produce sink. Clean peppers and let dry.

PREP
• Wash hands thoroughly and put on gloves.
• Discard seeds and slice sweet peppers into long strips. Place in food storage bin. 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 put on gloves.
• Slice eggs and lay on parchment covered sheet pans. Cover with parchment paper and set aside for assembly.
• Pull spinach and mushrooms 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 or 2.5 oz. of spinach in salad bowl.
• Using a 2 oz. spoodle, place 1/4 cup or 1 oz. of sliced mushrooms on the right side of bowl.
• In the center, place 1/4 cup sweet bell pepper strips, 1.2 oz.
• On the left side, add 2 oz. whole egg, sliced and fanned out.
• Using a 1 oz. spoodle, sprinkle 0.8 oz. of dried cranberries on salad.
• Cover and date stamp.
• Place in cooler until service. CCP: Hold below 41° F.

SERVE
• One salad with 1 oz. of balsamic vinaigrette.

*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.