## SALAD COBB SEC

**Food Category:** 67 - Salads (entree and side)  
**Recipe Category:** Entree  
**Recipe Source:** CCSD Recipe  
**Serving Size:** 1 Salad  
**Recipe Number:** 67201  
**Serving Description:** Gloved Hand  
**Process Category:** Unassigned

### Ingredients

<table>
<thead>
<tr>
<th>Stock Number</th>
<th>Stock Description</th>
<th>Servings</th>
<th>Measures</th>
<th>Instructions</th>
</tr>
</thead>
<tbody>
<tr>
<td>2075</td>
<td>SPINACH 4/2.5#</td>
<td>+/4</td>
<td>Pound</td>
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</tr>
<tr>
<td>2057</td>
<td>CUCUMBERS MED (5#)</td>
<td>3 3/4</td>
<td>POUND SLICED</td>
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<tr>
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<td>POUND, CHOPPED</td>
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<tr>
<td>2071</td>
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<tr>
<td>2600</td>
<td>TOMATOES GRAPE 12 PT</td>
<td>+/4</td>
<td>Pound</td>
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<td>2097</td>
<td>SALAD MIX 4/5#</td>
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<td>Pound</td>
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<tr>
<td>1128</td>
<td>BREAD FLATBRD WG</td>
<td>+/12</td>
<td>Ounce</td>
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<td>1194</td>
<td>TURKEY HAM SMALL PKG</td>
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<td>SQUARE 2.2 OZ.</td>
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<td>2100</td>
<td>EGGS LARGE (1 DZ)</td>
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<td>Ounce</td>
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<td>EGG LG</td>
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<tr>
<td>1004</td>
<td>CHEESE CHED SHRED 30# USDA</td>
<td>+/3</td>
<td>Pound</td>
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<td>1779</td>
<td>TURKEY BACON</td>
<td>50</td>
<td>BACON 1 SLICE</td>
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</tbody>
</table>

### Cooking Instructions

- **Temperature:** 0  
- **Cooking Time:** Hours: 0  Minutes: 0

### Pre-Preparation Instructions

1. The turkey ham is a frozen product.
2. Remove ham from the freezer and place in the cooler 1 - 2 days prior to use to allow the product to thaw properly.
3. Thawed ham should be stored in cooler and used within 5 days.

* Nutrient value marked as missing contains at least one ingredient for which nutrient data is absent.
4. Diced turkey ham.
5. Thaw cheese.
6. Thaw turkey.
7. Chop turkey.
8. Prepare boiled eggs according to recipe 65059.
9. Prepare bacon according to recipe 65514.
10. Crumble bacon.

> 1 cup grape tomatoes weighs about 5 oz.

> Flatbread Preparation and Cooking Instructions:
> 1. Keep flatbread frozen at 0°F (-18°C) or below until ready to use.
2. Defrost and store thawed flatbread at room temperature.
   a. To prevent drying, flatbread must be completely covered with plastic when stored in the freezer, refrigerator or at room temperature.
   b. Thawing in refrigerator or near sources of heat causes moisture loss.
   c. Thawed flatbread may be held at ambient temperature up to three (3) days.
3. Cut flatbread into 4 triangle pieces. 1 flatbread square equals 4 triangles.

### Preparation Instructions
1. Wash all produce in cold water except bagged lettuce & spinach.
2. Chop spinach. Toss spinach and lettuce mix together in large bowl.
3. Slice cucumbers, radishes, and green peppers.
4. Assemble salad in 3 compartment salad container.
5. Each salad should include:
   a. 2 cups lettuce/spinach mix (approximately 3 oz.)
   b. 2 - 3 slices cucumber
   c. 2 grape tomatoes
   d. 2 - 3 slices radishes
   e. 2 slices green pepper
   f. 1/2 oz. cheese (by weight) = #30 scoop or 2 tbsp.
   g. .76 oz. per salad of diced ham (approx. 1.5 slices)
   h. .75 oz. per salad of chopped turkey
   i. 1/2 boiled egg
   j. 1 tbsp. crumbled bacon
   k. 4 Gordita bread triangles

> Assemble salad, cover and chill. CCP: Hold cold foods at 41º F or below.

### Serving Instructions
Offer choice of salad dressing. May choose 2 dressings (1 oz. size) with each salad.

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