

Cranberry Spinach Salad

A recipe for every season.

One salad provides

2 oz. equivalent
meat/meat
alternate

¼ cup fruit

½ cup dark green
vegetables





Cranberry Spinach Salad

Yield: 48 servings

Serving Size: 1 salad

Prep Time: 25 minutes

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INGREDIENTS WEIGHT MEASURE DIRECTIONS

Cranberry Dressing* (1 ½ qt.)

Vinegar, cider		2 cups
Cranberry sauce	14 oz.	1 ½ cups
Mustard, Dijon-style		3 Tbsp.
Black pepper, ground		1 tsp.
Oil, canola		2 ½ cups

Baby spinach leaves	8 lb.	3 gal.
Turkey, breast, deli-style, cooked, sliced and julienned	4 lb. 12.8 oz.	
Eggs, hard-cooked, chopped	3 lb.	24 large eggs
Dried sweetened cranberries	1 lb. 12 oz.	1 ½ qt.

Cranberry Dressing* 1 ½ qt.

Variation: Try baby kale or chopped romaine leaves instead of spinach.

1. In a bowl, whisk together vinegar, cranberry sauce, mustard and pepper until smooth. While continuing to whisk, slowly drizzle in oil until incorporated and smooth. Place in a covered container and refrigerate until ready to use. CCP: Refrigerate below 40°F.

2. **To Serve:** In a bowl or plate, place 1 cup spinach. Top with the following in this order:

- 1.6 oz. turkey
- 2 Tbsp. (#30 scoop) chopped egg
- 2 Tbsp. (#30 scoop) dried sweetened cranberries

3. Serve each salad with 2 Tbsp. (#30 scoop) Cranberry Dressing*.

Note: For a vegetarian option, replace turkey with 2 Tbsp. sunflower seeds per serving.

SANITATION INSTRUCTIONS: Wash hands and exposed parts of arms before handling food, after handling raw foods and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours. Thaw frozen product properly using an FDA recommended method.

SERVING: One salad provides 2 oz. eq. meat/meat alternate, ¼ cup fruit, ½ cup dark green vegetables

NUTRIENTS PER SERVING:

Calories 281 kcal	Saturated Fat 2.5 g	Cholesterol 134 mg	Carbohydrate 20 g	Protein 14 g	Calcium 98 mg	Vitamin A 7263 IU
Total Fat 17 g	Trans Fat 0 g	Sodium 477 mg	Dietary Fiber 3 g	Vitamin C 24 mg	Iron 3 mg	8% Calories from Saturated Fat

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