

# HARVEST ENTRÉE SALAD WITH TURKEY

Old Saybrook Schools - 2014

Grades: K -12

Yield: 1 - 10

INGREDIENTS	1 SERVING		10 SERVINGS		DIRECTIONS
	WEIGHT	MEASURE	WEIGHT	MEASURE	
Lettuce- Romaine, Green Leaf and/or Mesclun Greens, chopped		1 cup		10 cups	<ol style="list-style-type: none"> <li>1. Wash hands.</li> <li>2. Put on food service gloves.</li> <li>3. Mix Roasted Butternut Squash or sweet Potatoes, Deli Turkey, Craisins, Sunflower Seeds, Celery and Mayo Together.</li> <li>4. Fill 8 x 8 oz Clamshell with 1 cup mixed greens. Top with 1 cup mixture.</li> </ol>
Roasted Butternut Squash or Sweet Potatoes		½ cup		5 cups	
Deli Turkey, USDA OR COMMERCIAL, diced*	2.86 oz		1.79 lb		
Dried Craisins	.5 oz	1/8 cup	5 oz	1 1/4 cups	
Sunflower Seeds	.5 oz	2 T	5 oz	1 1/4 cups	
Celery, washed and diced		1/8 cup		1 1/4 cups	
Low fat Mayonnaise		1 T		10 T	
<p><b>Serving Size:</b> 1 salad  <b>Meal Contribution:</b> ½ cup leafy green vegetable, ½ cup Red/Orange Vegetable, ⅓ cup Other Vegetable, ⅓ cup Fruit, ½ oz. m/ma  <b>NOTES:</b> *Other turkey products may contribute differently; district meal planner must adjust quantity of ounce equivalents of meat/meat alternate contribution to reflect the product formulation statement for the specific turkey product used.            Sunflower seeds contribute ½ oz of the meat/meat alternate ounce equivalents contribution.</p>					<p><b>AT SERVICE:</b> Serve at 40°F or lower. Check temperature throughout service.</p> <p>Offer a dinner roll or other 2 gr. equiv. bread and a choice of 8 oz. portion of milk to complete the meal.</p>

Recipe and Meal Contribution Review completed by Put Local on Your Tray.

SFAs must check the crediting information for accuracy prior to including the item in reimbursable meals.

