

# CHERRY TOMATO & CORN SALAD

RSD #10, Avon & Canton Public Schools - 2018

Grades: K-12

Yield: 25-50 portions

| INGREDIENTS  | 25 SERVINGS |                  | 50 SERVINGS |                | DIRECTIONS  |
|--|-------------|------------------|-------------|----------------|---|
|  | WEIGHT      | MEASURE          | WEIGHT      | MEASURE        |   |
| Corn, husked   |             | 10½ medium ears  |             | 21 medium ears | <ol style="list-style-type: none"> <li>Sanitize work area with bleach &amp; water solution.</li> <li>Wash hands.</li> <li>Put on food service gloves.</li> </ol> <p><b>Cooking Methods:</b></p> <ol style="list-style-type: none"> <li>Bring a large pot of water to a boil. Cook corn until just tender, about 8 minutes. Drain and let cool.</li> <li>Meanwhile, finely chop basil leaves. Slice cherry tomatoes in half.</li> <li>To cut corn off the cobs, stand each ear on its flat end on a cutting board. Cut off the kernels with a sharp knife. Put in a large bowl.</li> <li>Add tomatoes, basil, cheese, oil, lemon juice and salt. Toss to combine and serve immediately.</li> </ol> |
| Fresh basil  | 4.15 oz.    |                  | 8.3 oz.     |                |   |
| Cherry or grape tomatoes   |             | 6¼ cups          |             | 12½ cups       |   |
| Shredded part-skim mozzarella cheese   |             | 1½ cups + 1 Tbsp |             | 3⅞ cups        |   |
| Olive oil  |             | 2 Tbsp           |             | ¼ cup          |   |
| Lemon juice  |             | 1 Tbsp ⅛ tsp     |             | 2 Tbsp ¼ tsp   |   |
| Kosher salt  |             | ½ tsp            |             | 1 tsp          |   |
| <p><b>Serving Size:</b> ½ cup<br/> <b>Meal Pattern Contribution:</b> ¼ cup red/orange vegetable, ⅛ cup starchy vegetable<br/> <b>Allergens:</b> Dairy<br/> <b>Notes:</b> You can use thawed frozen corn kernels in place of fresh corn. Cook in boiling water until bright yellow (1-2 minutes), and cool to 40°F before assembling salad. Cut the tomatoes in half if your kids prefer. Refrigerate cooked corn kernels for up to 2 days.</p> |             |                  |             |                | <p><b>Serving Instructions:</b></p> <ol style="list-style-type: none"> <li>Hold at 40°F or lower throughout serving. Check temperature again during serving. If above 40°F, remove from line and chill to 40°F or lower.</li> </ol>   |

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.

