



825071 - Cobb Salad

Source: K12 Culinary

Number of Portions: 20

Size of Portion: each

Components:

Meat/Alt: 3.5 oz

Grains: 2 oz

Fruit:

Vegetable: 2.25 cup

Milk:

Recipe Subgroups:

Vegetable, Dark Green

Vegetable, Red/Orange

Vegetable, Red/Orange

Vegetable, Other

Whole Grain Rich

Attributes:

HACCP Process: #3 Complex Food Preparation

Ingredients	Measures	Instructions
826494 Flatbread, Oven Fired, WGR, Rich's 14010.....	20 each, 2.2 oz	Store flatbread at room temperature 24 hours in advance of use.
051520 Chicken, Diced, Cooked, Frozen.....	1 lb + 14 ozs	Thaw cooked, diced chicken in the refrigerator. CCP: Hold at 41° F or lower.
001129 EGG,WHL,CKD,HARD-BOILED.....	10 each, large	CCP: No bare hand contact with ready to eat food. Prepare hard-boiled eggs by placing 10 eggs in a 2 or 4 inch full size perforated pan. Place eggs in steamer and cook for 12 to 14 minutes. Egg white and yolks should be firm and solid. Rinse eggs under running water, peel while warm, then place in the refrigerator for at least 2 to 3 hours to completely cool (at this point eggs may be prepared a day in advance.) Dice the eggs just prior to use. Note: As an option, purchased hard-boiled eggs may be used and the HACCP category will change to no cook.) CCP: Cool to 70° F within 2 hours and from 70° F to 41° F or lower within an additional 4 Hours. CCP: Hold at 41° F or lower.
825012R Ranch Dressing: School Made.....	1 qt + 1 cup	Prepare the school made Ranch dressing according to recipe # 825012. Fill gallon container with dressing, iDsert condiment pump and fill 2 oz cups with 1/4 cup (2 fl oz) dressing. Cover each cup with lid. CCP: Hold and Serve at 41° F or lower.
		CCP: No bare hand contact with ready to eat food.

011251 LETTUCE,COS OR ROMAINE,RAW	4 lbs + 15 ozs	Weigh pre-cut lettuce and set aside for salad assembly. Purchased, pre-cut romaine does not require rinsing before use. For head lettuce, remove the stem end of the romaine head using a chef's knife. Make lengthwise cuts, then turn head ¼ turn and cut across to make 1 to 2 inch dices. Note: 7 lb 11 oz equals approximately 4 lb 15 oz chopped romaine. Rinse cut romaine under running water and drain well. (Recommend commercial salad spinner).
011529 TOMATOES,RED,RIPE,RAW,YEAR RND AVERAGE.... 011205 CUCUMBER,WITH PEEL,RAW	2 lbs + 11 OZS (AP) 1 lb + 13 OZS (AP)	CCP: No bare hand contact with ready to eat food. Weigh then rinse tomatoes and cucumbers under running water. Using a tomato scoop, remove the core of tomato. Dice tomatoes and cucumbers into ½" pieces. Keep tomatoes and cucumbers separate. Dice cooled egg into ½ inch pieces. CCP: Hold at 41° F or lower.
051556 Cheese, Cheddar, Yellow, Red Fat, Shredd..... 051558 Cheese, Mozzarella, Lite, Shredded..... 011124 CARROTS,RAW	10 ozs 10 ozs 1 lb + 1 OZ (shredded)	CCP: No bare hand contact with ready to eat food. Combine cheeses and toss to blend. Cut one square of thawed WG flat bread into 8 equal triangles by cutting bread in half; stacking the two bread strips; cut in half, then cut the squares in half on the diagonal forming the triangles. Assemble the salad in a large 3-compartment clear hinged container as follows: Fill the large compartment of the salad container with 3 cups of chopped romaine. Starting at top and working down, making even rows on top of romaine with: <ul style="list-style-type: none"> • ¼ cup diced tomatoes (using no. 16 disher) • ½ hard-boiled egg, diced (using no. 24 disher) • 1 1/2 oz diced chicken (using no. 16 disher) • ¼ cup shredded carrots (using no. 16 disher) • ¼ cup diced cucumber (using no. 16 disher) • 1 oz cheese blend (using 2 oz spoodle or 1/4 cup) Fan the 8 flatbread triangles in one of the small compartments Place school made Ranch Dressing cup inside salad container in the remaining small compartment. Make sure the container of dressing is placed inside one of the small compartments and is not touching the salad ingredients. CCP: Hold and Serve at 41° F or lower.

*Nutrients are based upon 1 Portion Size (each)

Calories	624 kcal	Cholesterol	164 mg	Sugars	*9.0* g	Calcium	*149.82* mg	58.25%	Calories from Total Fat
Total Fat	40.38 g	Sodium	803 mg	Protein	29.43 g	Iron	*2.03* mg	12.21%	Calories from Saturated Fat
Saturated Fat	8.46 g	Carbohydrates	42.27 g	Vitamin A	*14414.3* IU	Water ¹	*257.44* g	*0.00%*	Calories from Trans Fat
Trans Fat ²	*0.00* g	Dietary Fiber	6.92 g	Vitamin C	*15.4* mg	Ash ¹	*1.93* g	27.10%	Calories from Carbohydrates
								18.87%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

* - denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.