

Recipe Information

66114



Formal Name: Mandarin Orange & Fennel Salad

Name: Salad-Mandarin Orange & Fennel (Lto)

Menu Planning Group: Salad-Vegetables

Preparation Information

Preparation Date: 11/01/2022 12:26

Yield: 2 - Salads

Portions: 2 - 1 Salad

Shelf Life:

Shelf Life: If Leftover, Do Not Reuse

<u>Type</u>	<u>Description</u>	<u>Prep Technique</u>	<u>Quantity</u>	<u>UOM</u>	<u>Number</u>
I	Broccoli Florets, Fresh		2-1/2	Ounce - Weight	267812291
I	Onions-Red, Fresh	Sliced 1/8"	1	Ounce - Weight	83000000
I	Celery-Fresh	Sliced 1/8" On Bias	1	Ounce - Weight	82600000
I	Raisins, Seedless		1-1/4	Ounce - Weight	35701667
I	Walnuts, Pieces	Chopped Coarse	3/4	Ounce - Weight	46301908
I	Orange-Mandarin, Light Syrup, Canned	Drained	2-1/2	Ounce - Weight	44001903
I	Fennel, Fresh	Sliced 1/8"	3/4	Ounce - Weight	228712667
I	Carrots-Fresh	Matchstick	3/4	Ounce - Weight	76300000
I	Mayonnaise, Low Calorie, No Cholesterol		4	Ounce - Volume	112807142
I	White Vinegar		2	Tablespoon	146000000
I	Granulated Sugar		2	Tablespoon	55700000
I	Lettuce-Romaine, Chopped (Conv)		4-1/2	Ounce - Weight	370216054

Step # Preparation

- 1) Mix the mayonnaise, vinegar and sugar in separate bowl to make dressing. CCP-- Hold refrigerated at internal temperature of 40 degrees F. or below for use.
- 2) Chop broccoli, onion, celery, fennel and carrot. Place in a mixing bowl.
- 3) Add the raisins, walnuts, and mandarin oranges to mixing bowl.
- 4) Place 2 cups romaine in 32 oz. To Go container.
- 5) Top romaine with 2 1/2 cup of salad mixture.
- 6) Serve with 2 oz dressing in a souffle cup on the side.
- 7) CCP-- Hold refrigerated at 40 degrees F. or below for service.
- 8) Shelf Life: If leftover, do not reuse