

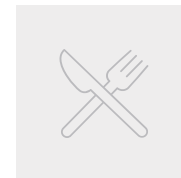


R100911 Marinated Local Kale

Category: Salad Bar

Serves: 10 (0.5 Cup)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
Soybean Oil	None	None

PICKLIST
1 Gallon of Dressing: Italian, Golden, gallon, 1 Bag of Vegetable: Kale, Green, Chopped, NE Grown

#	INGREDIENTS	INSTRUCTIONS
1	1 1/4 pounds of Vegetable: Kale, Green, Chopped, NE Grown 9 ounces of Dressing: Italian, Golden, gallon	In Mixing bowl combine the Kale and Dressing and massage with gloved hands. When you first put the dressing it may appear to not be enough however when you massage it will cover all pieces of kale yet not make it soggy and Limp. This can and should be done 1 day prior and should last up to 3 days.

NUTRIENT	0.5 CUP
Calories ¹	93.55 kals
Saturated Fat (grams) ¹	1.70 g
Sodium ¹	229.63 mg
Total Carbohydrate ¹	1.70 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
0.5 Cup	0.500 cups Vegetables, 0.500 cups Dark Green (Vegetables)

RS650015 Vegetable: Kale, Green, Chopped, NE Grown

Category: Salad Bar
Serves: 2 (PoundRaw)
HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
None	None	None

NUTRIENT	POUNDRAW
Calories ¹	0.00 kcals
Saturated Fat (grams) ¹	0.00 g
Sodium ¹	0.00 mg
Total Carbohydrate ¹	0.00 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
PoundRaw	

DS650155 Italian Dressing

Category: Condiments

Serves: 9 (Ounce)

HACCP Process: None



ALLERGENS	DIETARY RESTRICTIONS	RELIGIOUS RESTRICTIONS
Soybean Oil	None	None

NUTRIENT	OUNCE
Calories	103.95 kcals
Saturated Fat (grams)	1.89 g
Sodium	255.15 mg
Total Carbohydrate	1.89 g

¹ Nutrient components missing

SERVING SIZE	MEAL CONTRIBUTION
Ounce	