

Tomato Caprese Salad – *Developed by Chef Cyndie and K-12 Team - Hawaii School Food Services Branch Project*

Recipe Code No:

Category: Vegetable

Cooking Process: #1 – No Cook

Ingredients	100 Servings		Directions
	Weight	Measure	
Basil, dried		3 Tbsp	<ol style="list-style-type: none"> 1. In a large mixing bowl, combine the basil, Hawaiian salt, garlic, pepper, mustard and oil. Whisk well to combine. 2. Slowly whisk in the oil to emulsify – yield 3 c. 3. For best results, make the vinaigrette at least one day in advance. 4. Remove the core from all of the tomatoes; then cut each tomato in half, then each half into four wedges - quarters. Cut each quartered piece into thirds creating small, bite size pieces. Note: Use the Sunkist® Sectionizer and 6 wedge blade assembly to easily cut tomatoes into wedges prior to dicing. 5. Place the tomatoes into large mixing bowl and coat evenly with the vinaigrette. 6. Place tomatoes into the refrigerator to marinate for 30 minutes (no more than 1 hour). CCP: Hold at or below 41°F. 7. Just prior to service, add shredded cheese and toss well. CCP: Hold at or below 41°F.
Salt, Hawaiian		1 Tbsp	
Garlic, granulated		2 tsp	
Black pepper		1 ½ tsp	
Mustard, yellow, prepared		1 tsp	
Vinegar, white		1 cup	
Oil, vegetable		2 cups	
Tomatoes, fresh, all sizes	19 lb 6 oz		
Cheese, mozzarella, shredded	1 lb 8 oz		

Tomato Caprese Salad

Meal Components: Vegetable

Notes:
*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Food as Purchased for	100 Servings

Serving
No. 8 scoop provides ½ c (~3.8 oz) Red/Orange Vegetable
No. 16 scoop provides ¼ c (~1.9 oz) Red/Orange Vegetable

Nutrients Per Serving:					
Calories	77	cal	Sat Fat	17	g
Protein	2	g	Chol	4	mg
Carb	3	g	Vit A	950	IU
Total Fat	69	g	Vit C	12	mg
			Iron	.2	mg
			Calcium	51	mg
			Sodium	119	mg
			Dietary Fiber	1	g