

**SALADS, SALAD DRESSINGS, AND RELISHES No.M 002 00**

**SPINACH SALAD**

**Yield** 100

**Portion** 1 Cup

<b>Calories</b>	<b>Carbohydrates</b>	<b>Protein</b>	<b>Fat</b>	<b>Cholesterol</b>	<b>Sodium</b>	<b>Calcium</b>
49 cal	3 g	4 g	3 g	32 mg	99 mg	43 mg

**Ingredient**

EGG,HARD COOKED,CHOPPED

ONIONS,FRESH,SLICED

MUSHROOMS,FRESH,WHOLE,SLICED

SPINACH,FRESH,BUNCH

BACON,SLICED,RAW

**Weight**

1-1/2 lbs

2-3/4 lbs

2-7/8 lbs

8 lbs

3 lbs

**Measure**

1 qts 1 cup

2 qts 3 cup

1 gal 3/4 qts

7 gal 2-1/4 qts

**Issue**

3-1/8 lbs

3-1/4 lbs

8-2/3 lbs

**Method**

- 1 Combine eggs, onions, mushrooms, and spinach. Toss lightly to mix ingredients.
- 2 Cover; refrigerate until ready to serve. CCP: Hold for service at 41 F. or lower.
- 3 Cook bacon until crisp; drain, chop.
- 4 Add bacon just before serving. Toss lightly.

**Notes**

- 1 In Step 3, 7 ounces or 1-3/4 cups imitation bacon bits may be used per 100 servings.
- 2 In Step 4, for 100 portions: Serve with 12-1/2 cups prepared fat free Red Wine Vinaigrette Dressing or 1 recipe Vinaigrette Dressing, Recipe No. M 055 00 or 1 recipe Red Wine Vinaigrette Dressing, Recipe No. M 003 00.