



Spinach Salad Recipe



SHALITFOODS
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Spinach Salad Recipe

Recipe Items:	1 Portion	5 Portions
PE Spinach (PE#21743)	#16 Scoop (60 gm)	300 gm (10.6 oz)
Raspberry Sauce	2 tsp (10 ml)	50 ml (1.7 fl oz)
Olive Oil	½ tsp (2.5 ml)	13 ml (1/2 fl oz)
Red Wine Vinegar	½ tsp (2.5 ml)	13 ml (1/2 fl oz)

Nutritional analysis presented contains only these ingredients

1 cm chub slice = approx. 40gm,
1" chub slice- approx. 100gm



1. Thaw frozen products in refrigerator for a maximum 48 hrs.

Cold Service - Keep Puree Essentials food cold prior to service, below 4° C or 40° F.

Nutrition Facts	
Valeur nutritive	
Per 1 salad (73g) / par 1 salad (73g)	
Amount	% Daily Value
Teneur	% valeur quotidienne
Calories / Calories 100	
Fat / Lipides 4g	6%
Saturated / saturés 0g	
+ Trans / trans 0g	
Cholesterol / Cholesterol 0mg	
Sodium / Sodium 190mg	8%
Carbohydrate / Glucides 9g	3%
Fibre / Fibres less than 1g	
Sugars / Sucres 5g	
Protein / Proteines 6g	
Vitamin A / Vitamine A	13%
Vitamin C / Vitamine C	4%
Calcium / Calcium	2%
Iron / Fer	8%



2. Plate the #16 Scoop (60 gm) of spinach mousse. Break apart the spinach with a spoon or scoop to alter the rounded scoop form.



3. Combine the 2 tsp (10 ml) of raspberry sauce with the ½ tsp (2.5 ml) of olive oil and the ½ tsp (2.5 ml) of red wine vinegar, stir until mixed.



4. Drizzle the dressing over the salad.

Cold Service: keep Puree Essentials food temperatures below 4° C or 40° F.

Variations: add protein or other vegetable combinations. For additional flavours and variety, ground herbs, dressings, and toppings can be used.

