Summer Salad

Ingredients:

Name	Portion Size
Salad Mix	4.5 oz
Avocado, diced	1/2
Roasted Corn	2 oz
Diced Tomato	2 oz
Grilled Chicken, chopped	1 breast
Queso Fresco	2 oz
Tortilla Strips	1/4 cup
Grilled Flatbread	2 pcs
Honey Lime Vinaigrette	3 oz

Quality Tip

Salad bowls should be kept cold.

Food Safety Tip

Chicken must be cooked to a minimum internal temperature of 165 degrees.

Profit Tip

Use portioning scoops to prevent over portioning.

Roasted Corn:

Toss 2 cups frozen corn with 2 oz vegetable oil, 1 tsp salt and 1/2 tsp black pepper. Spread out evenly on a baking sheet and cook at 450 degrees for 12 minutes, stirring halfway through if necessary. Allow to cool and place in a plastic cambro. Shelf life is 4 days.

Plating Instructions:

Assemble the salad in a cold salad bowl starting with the salad mix. Sprinkle the corn, avocado, tomatoes, chicken and queso over the entire salad. The tortilla strips should be placed in a ‘crow’s nest’ on top. Serve with warm flatbread and honey lime vinaigrette.