

Spinach Strawberry Splash Salad

Makes: 6 or 50 servings

6 Servings 50 Servings

Ingredients	Weight	Measure	Weight	Measure
Salad Dressing Mix, Italian		1/2 tsp		1 1/2 Tbsp
Balsamic vinegar		2 1/4 tsp		1/3 cup 1 Tbsp
Water		2 1/2 tsp		1/3 cup 5 Tbsp
Vegetaable Oil		3/4 tsp		2 Tbsp 1/4 tsp
Strawberry Sugar Free Preserves		1 tsp		2 Tbsp 1 1/4 tsp
Spinach, Raw, Washed, Ready to Eat	6 oz	1 qt 2 cups	3 lb 2 oz	3 gal 2 cup
Mandarin Oranges, Cn, Lt Syrup	5 oz	1/2 cup	2 lb 9 1/4 oz	1 qt 1 1/8 cup
Strawberries, raw, sliced	5 oz	3/4 cup	2 lb 9 1/4 oz	1 qt 2 1/4 cup
Feta cheese, crumbled	1/3 oz	1 Tbsp	2 1/2 oz	1/2 cup 1 tsp
Croutons, Seasoned	2 1/2 oz	1 1/4 cup	1 lb 5 oz	12 1/2 cup



Directions

1. Prepare dressing: Microwave strawberry preserves until warm and slightly runny. Mix preserves, salad dressing mix, balsamic vinegar, and vegetable oil. Use a mixer or a blender for best results. Set aside.
2. Toss spinach, mandarin oranges, and strawberries lightly to make the salad mix. Just before service, toss the salad mix, dressing, and feta cheese.
3. Provide croutons on the side. Serve at 41 degrees or lower. Garnish with fresh sliced oranges, if desired. Prepare salad as needed for just in time service.

Notes

Serving Tips:

The dressing can be made ahead and placed in a refrigerator for up to one week. It is recommended the dressing be made at least one day in advance for maximum flavor.