000019 - Lentil Salad :	Components	Attributes	Allergens Present	Allergens Absent	Allergens Unidentified
HACCP Process: #2 Same Day Service	Meat/Alt: 1 oz				? - Milk
Number of Portions: 50	Grains: 1 oz				? - Egg
Size of Portion: 1 CUP	Fruit:				? - Peanut
	Vegetable: 0.75 cup				? - Tree Nut
	Milk:				? - Fish
					? - Shellfish
					? - Soy
					? - Wheat

Ingredients	Measures	Instructions
014429 BEVERAGES,H2O,TAP,MUNICIPAL016069 LENTILS,RAW	11 1/2 cup 1 lb + 12 ozs	1. In a large pot, combine water with lentils. Bring to a boil then reduce heat to medium low and simmer until lentils are tender but not mushy, about 25 minutes. 2. Do not drain the lentils. Spread them on a sheet tray and let them cool in the walk in.
014429 BEVERAGES,H2O,TAP,MUNICIPAL051426 RICE, BROWN, LONG GRAIN,PARBOILED, DRY	12 1/4 cup 3 lbs + 2 ozs	 3. In a pot, bring water to a boil then add brown rice. Cover and return to medium low heat. Let simmer until water is absorbed, about 20 minutes. 4. Spread out on sheet tray and let cool in the walk in.
011457 SPINACH,RAW	2 lbs 1 qt + 3/4 cup 5 lbs + 4 ozs 1 1/2 cups 1 cup 1 Tbsp 2 TBSP (ground)	5. Cut spinach, carrots, and peppers into bite sized pieces. Combine rice with lentils and vegetables in a large bowl. Toss with oil, vinegar, salt, and pepper. Adjust seasonings as needed. Hold cold for service.

*Nutrients are based upon 1 Portion Size (1 CUP)

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Calories	240 kcal	Cholesterol	0 mg	Sugars	*3.0* g	Calcium	35.80 mg	29.45% Calories from Total Fat	
Total Fat	7.87 g	Sodium	123 mg	Protein	7.94 g	Iron	2.27 mg	3.86% Calories from Saturated Fa	at
Saturated Fat	1.03 g	Carbohydrates	36.24 g	Vitamin A	5231.7 IU	Water1	*189.52* g	*0.00%* Calories from Trans Fat	
Trans Fat ²	*0.00* g	Dietary Fiber	4.73 g	Vitamin C	67.4 mg	Ash ¹	*1.22* g	60.28% Calories from Carbohydrat	tes
								13.21% Calories from Protein	

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient

NOTICE: The data contained within this report and the NUTRIKIDS® Menu Planning and Nutritional Analysis software should not be used for and does not provide menu planning for a child with a medical condition or food allergy. Ingredients and menu items are subject to change or substitution without notice. Please consult a medical professional for assistance in planning for or treating medical conditions.

^{* -} denotes combined nutrient totals with either missing or incomplete nutrient data

¹ - denotes optional nutrient values

² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.