

Spinach Salad with Roasted Vegetables - CACFP



General Information

Recipe #	Category	Source
1755615	Vegetables 	Local

Ingredients

Name	Quantity	+	Quantity 2
Spinach, raw	7 ¾ oz.		
Peppers, sweet, red, raw	5 ⅞ oz. diced		
Squash, zucchini, baby, raw	6 ¾ oz.		
Onions, raw	⅓ c., 2 tbsp., 1 ⅛ tsp. chopped, raw to prepared		
Salt, table	½ tsp.		
Spices, cumin seed	⅝ tsp. ground		
Vegetable oil, palm kernel	¾ tsp.		

Preparation Instructions

HACCP Process: #1 - No Cook

1. Wash all produce thoroughly. Pick through the spinach to ensure that all leaves are fresh.
2. Chop onions, peppers, and zucchini. Heat oil on medium heat. sauté onions 3-4 minutes, and zucchini and sauté until tender. Add salt and cumin.
3. Hold cold for service. Serve with dressing of choice.

Food prep areas, equipment, and utensils, to be used in recipe will be washed and sanitized prior to beginning the preparation and cooking.

Assemble all ingredients, utensils, etc. to be used in recipe within easy reach of prep area so that food safety can be managed more effectively as well as better control of contamination and cross contamination.

Remove product from refrigerator using oldest pack date first.

CCP: Wash hands thoroughly before handling food, after handling contaminated food or objects, and before switching to another step where there is an opportunity for



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Serving Size	Yield
0.75 Cup	6.00

Nutrition Facts

Serving Size 0.75 Cup (103 gm)		
Amount Per Serving		
Calories		30.508
% Daily Value*		
Total Fat	0.957 gm	1.473%
Saturated Fat	0.515 gm	2.577%
Trans Fat	0.000* gm	
Cholesterol	0.000 mg	
Sodium	217.448 mg	9.06%
Total Carbohydrate	4.707 gm	1.569%
Dietary Fiber	1.864 gm	7.456%
Total Sugars	1.596* gm	
Includes 0.000 gm of Added Sugars		
Protein	2.289 gm	4.578%
Vitamin A, RAE	221.015 mcg	24.557%
Vitamin C	56.313 mg	93.854%
Vitamin D	0.000 mcg	
Calcium	48.560 mg	4.856%
Iron	1.535 mg	8.526%
Potassium	420.353 mg	8.944%
Saturated Fat % of Calories		15.205 %

* Indicates missing Nutrient Information.
^ Indicates user added nutrient.

The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to the

contamination. This applies as well to before and after glove use. Use clean pair of gloves when handling raw product. Replace gloves after handling any other object.

Wash all raw fruits and vegetables thoroughly before combining with other ingredients including: * Unpeeled fresh fruit and vegetables that are served whole or cut into pieces. * Fruits and vegetables that are peeled and cut to use in cooking or served ready-to-eat.

Wash fresh produce vigorously under cold running water or by using chemicals that comply with the 2001 FDA Food Code. Packaged fruits and vegetables labeled as being previously washed and ready-to-eat are not required to be washed.

Scrub the surface of firm fruits or vegetables such as apples or potatoes using a clean and sanitized brush designated for this purpose.

Remove any damaged or bruised areas.

Label, date, and refrigerate fresh-cut items.

CCP: Ensure cold food is held at a temperature below 41° F.

CORRECTIVE ACTION COLD FOOD: Any food item being served cold must be maintained at or below 41 degrees. In the event the temperature of the cold item rises above 41 degrees it must be returned to a refrigerated or frozen atmosphere and temperature reduced to 41 degrees or below.

Dates

Last Updated	Created
02-26-2025	02-26-2025

Meal Components

Component	Measurement
Dark Green	0.25 cups
Red/Orange	0.125 cups
Other Vegetables	0.125 cups

Added Sugar Limitations ⓘ

Not applicable.

Edit Recipe