



Meat Deli Plate, Macaroni Salad & Marinated Grilled Vegetables





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat bread (PE#21764)	#24 scoop (40 gm)	200 gm (7.1 oz)
PE Beef (PE#21731)	#24 scoop (40 gm)	200 gm (7.1 oz)
PE Chicken (PE#21735)	#24 scoop (40 gm)	200 gm (7.1 oz)
Mustard	5 mL (1 tsp)	25 mL (0.9 fl oz)
PE Pasta (PE#21757)	#16 scoop (60 gm)	300 gm (10.6 oz)
PE Corn (PE#21752)	#24 scoop (40 gm)	200 gm (7.1 oz)
PE Green Beans (PE#21737)	#8 scoop (118 gm)	590 gm (20.8 oz)
Creamy Dressing (smooth Ranch-type)	15 mL (1 Tbsp)	75 mL (2.5 fl oz)
PE Spinach (PE#21743)	15 gm (0.5 oz)	75 gm (2.5 oz)
Vinaigrette Dressing	15 mL (1 Tbsp)	75 mL (2.5 fl oz)

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



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

Hot Service - Heat Puree Essentials food to a minimum temperature of 71°C or 160°F.

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



2. On a service plate, place the following: #24 scoop (40 gm or 1 cm slice) of PE Whole Wheat bread, #24 scoop (40 gm or 1 cm slice) of PE Beef and # 24 scoop (40 gm or 1 cm slice) of PE Chicken.



3. Drizzle 5 mL (1 tsp) of mustard over the top as garnish.



4. Warm PE Pasta and which to recombine. In a nappy side dish, add #16 scoop (60 gm) of PE Pasta. Add 15 ml (1 Tbsp) of PE Green Bean flakes and #24 scoop (40 gm) of PE Corn. Top with smooth creamy dressing (macaroni salad).



5. For the marinated vegetables, combine the remaining PE Green Beans, 15 gm (1 Tbsp) of PE Spinach, and other PE vegetables and top with 15 ml (1 Tbsp) of vinaigrette dressing as marinade.

Serve cold

Cold Service - If serving cold; keep Puree Essentials food temperatures below 4°C or 40°F.



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