



## Salmon Salad Sandwich & Spinach Salad





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Recipe Items:	1 Portion	5 Portions
PE Whole Wheat Bread (PE#21764)	2 X #24 scoops (80 gm)	400 gm (14.1 oz)
Pureed Salmon Salad Sandwich Filling	#10 scoop (95 mL)	475 mL (16.1 fl oz)
PE Spinach (PE#21743)	#8 scoop (118 gm)	590 gm (20.8 oz)
Vinaigrette Salad 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. Add 1- #24 scoop (40 gm scoop or 1-40 gm slice) of cold (cool) PE Whole Wheat Bread onto a service plate. Add #10 scoop (95 mL) of smooth salmon salad sandwich filling on top of the bread.



3. Cover the sandwich with a top of 1- #24 scoop (40 gm scoop or 1-40 gm slice) of cold (cool) PE Whole Wheat Bread.



4. Add a #8 scoop (118 gm) of PE Spinach on the side. And top with 15 ml (1 Tablespoon) of vinaigrette salad dressing.



Serve cold

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

