



## MEDITERRANEAN SALAD WITH STACY'S® MULTIGRAIN PITA CHIPS AND SABRA® HUMMUS DRESSING

### Each Serving Provides:

2 oz. eq. Meat/MA  
 2 oz. eq. Grains  
 1 ¾ cup Veg (1 cup Dark Green, ½ cup  
 Other, ¼ cup Red/Orange)

### MEDITERRANEAN SALAD WITH STACY'S® MULTIGRAIN PITA CHIPS AND SABRA® HUMMUS DRESSING

#### PREPARATION

##### INGREDIENTS FOR 50 SERVINGS:

Lettuce, romaine, cleaned, large dice	12 pounds 13 ounces
Cucumbers, sliced	4 pounds 2 ounces
Tomatoes, cherry	whole 4 pounds 3 ounces
Olives, green or black	whole 13 ounces
Onion, red sliced	1 pound 13 ounces
Chicken, diced, commodity tempered	4 pounds 11 ounces
Feta, crumbles*	1 pound 9 ounces
Hummus Dressing*	3 quarts + ½ cup (see recipe below)
Stacy's Multigrain Pita Chips*	65 oz (4 lbs 1 ounce) bulk pita chips

##### PREPARATION

1. Assemble in clamshell or bowl:

2. 2 cups romaine lettuce

3. ¾ cup cucumber Slices

4. ¼ cup cherry Tomatoes, approx. 3

5. ⅛ cup olives, approx. 4

6. ⅛ cup onion slices

7. #12 scoop diced chicken, 1.5 oz BW

8. #30 scoop feta crumbles

9. 1.3 oz (about 11) pita chips

10. 2 oz Souffle Cup Hummus Dressing

CCP: Cold hold at 41 degrees or below until time of service.

\*Serving Notes: Can be prepared and served individually as a grab n' go or served on the salad bar as individual components to allow customization. Can also be served with packets of vinaigrette or Italian dressing in place of hummus dressing. Cubes of white cheddar or mozzarella cheese can be substituted for feta cheese. Single serve bags of stacy's pita chips can be substituted for bulk pita chips. For a vegetarian option, omit chicken and add another ounce of cheese.

#### HUMMUS DRESSING

##### INGREDIENTS FOR 50 SERVINGS:

Sabra Hummus, original 1 tub(30 oz)

Juice, Lemon, fresh	¾ cup
Mustard, Dijon	¾ cup
Water, Municipal	1 ½ cup

PREPARATION

- 1.Add ingredients to gallon measuring cup.
- 2.Use immersion blender to mix everything together.
- 3.Once combined and smooth, pour into 2 oz souffle cups. Fill ¾ of the way.
- 4.Lid souffle cups.

CCP: Cold hold at 41 degrees or below until salad assembly.

Nutritional Facts Panel

Nutrition Facts	
1 Serving:	
Calories	353
Saturated Fat	3.4g
Sodium	666mg