

waht's for Dinner Canton.com
Antipasto Salad
 Chef Herrera, C.C.E.

Menu Item	Antipasto Salad
<i>Number of Portions</i>	2
<i>Portion Size / Yield</i>	5 ounces (each)
<i>Cooking Method</i>	
<i>Temperature</i>	41°F and below
<i>Equipment needed</i>	Measuring Cups and Spoons. A bowl to mix it in along with a rubber spatula to mix.

Ingredients:

Amount	Item
1 cup	<i>Cooked pasta, chilled and drained</i>
1/4 cup	<i>Greek dressing</i>
1 teaspoon	<i>Fresh minced garlic</i>
2 Tablespoons	<i>Black olives</i>
1/2 cup	<i>Cherry tomatoes cut in half</i>
2 Tablespoons	<i>Feta Cheese</i>
1/4 cup	<i>Roasted Red Peppers</i>
1/4 cup	<i>Medium diced provolone cheese</i>
1/4 cup	<i>Fresh Mozzarella Cheese (small pieces)</i>
1/4 cup	<i>Julienne cut Salami (optional)</i>
As needed	<i>Parmesan Cheese</i>
As needed	<i>Baby Arugula</i>

Procedure / Method :

PRE- SANITATION DETAIL:

1. Put on a clean apron, hair restraint
2. **WASH YOUR HANDS!**
3. Sanitize all work surfaces and equipment.

DIRECTIONS:

1. **FOLD** all ingredients together in a bowl. Chill overnight, serve.

POST-SANITATION

1. Clean up as you go along.
2. Wash all equipment and put them away.
3. Check product temperature using your thermometer.

DON'T FORGET:

- **DID YOU REPORT TO THE CHEF THAT YOU ARE THROUGH WITH YOUR TASK**
- **DID YOU CONTRIBUTE TO CLEAN UP**
- **DID YOU PUT YOUR RECIPE ON CHEF'S DESK**