

GRILLED VEGETABLE SALAD



Gordon[®]
FOOD SERVICE STORE

Ingredients *Yield: 6 servings*

Reorder No.	Description	Amount
241502	Ready-Set-Serve® Brussels Sprouts	20 halves
675941	Zucchini, sliced	1
756811	Corn	2 ears
675922	Yellow Squash, sliced	1
906104	Asparagus Spears	15
152202	Assorted Mini Peppers	6 to 10
757080	Red Onion	1, flaked
679111	Fresh Basil, chopped	3 Tbsp.
679153	Fresh Thyme, chopped	1 tsp.
644650	Fresh Garlic, minced	1 tsp.
211782	Markon® Romaine Lettuce	1 head
871571	Tomatoes Variety Pack	1 cup
798860	Crumbled Feta Cheese	½ cup
108308	GFS® Granulated Iodized Salt	1½ tsp.
225037	Trade East® Regular Ground Black Pepper	1½ tsp.
432050	Primo Gusto® Extra Virgin Olive Oil	5–6 Tbsp.
312267	Dijon Mustard	2 tsp.
311227	Lemon Juice	⅛ tsp.

Preparation Instructions

Dressing

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Mix together olive oil, lemon juice, do you Dijon mustard, salt, pepper, thyme and minced garlic in a bowl. Whisk until fully blended.

Salad

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Add all vegetables together in a bowl and toss with olive oil until properly coated. Grill vegetables to desired level of doneness.

Chop romaine lettuce and make a bed on a plate cover lettuce with grilled vegetables, multicolor tomatoes, feta, and basil. Cover vegetable mixture with dressing and serve. *CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.*