

## The Grill Salad

### Grape-Balsamic Dressing Mesclun Greens, Roasted Bell Peppers, Hass Avocado

Description:

Serving Size: 50 Servings

Categories:

| Cost Per Serving |
|------------------|
| \$ 0.62          |

Action Date Initials  
 Created: 8/13/2012 CR  
 Revised:



| Amount | Measure | Ingredient                   | Preparation Method | Product No.  |
|--------|---------|------------------------------|--------------------|--------------|
| 1.200  | kg      | Roasted bell peppers         |                    | 20-100000841 |
| 0.100  | lt      | Olive oil                    |                    | 20-100001607 |
| 1.200  | kg      | Haas avocados                |                    | 20-100000762 |
| 0.150  | lt      | Lemon juice                  |                    | 20-100001384 |
| 2.000  | kg      | Mesclun salad leaves         |                    | 20-100000834 |
| 0.500  | kg      | Garlic croutons              | see recipe         | 50-100000036 |
| 1.000  | kg      | Cherry tomatoes              | halved             | 20-100000853 |
| 0.200  | kg      | Red radish                   | sliced             | 20-100000847 |
| 1.500  | lt      | Balsamic-shallot vinaigrette | see recipe         | 50-100000137 |
| 0.100  | kg      | Salt                         |                    | 20-100001323 |
| 0.025  | kg      | Pepper                       |                    | 20-100001295 |

#### Method of Preparation:

- Roast the peppers, peel and seed. Cut into wide strips, Lay out, brush with olive oil and season.
- Cut the avocado in half, remove the stone and skin. Cut into large dice, toss with a little lemon juice and season lightly.
- Place the mesclun with the red peppers, avocado, cherry tomatoes, croutons and radish.
- Add a little dressing and light seasoning. Carefully toss the ingredients and mound on the plate.