

## The Grill Salad

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

Serving Size: 50 Servings

Categories:

<b>Cost Per Serving</b>
\$ 0.55

Action	Date	Initials
Created:	8/13/2012	CR
Revised:	12/1/2015	EA



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

### 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.