

# Goat Cheese, Roasted Bell Pepper, Toasted Almonds and Orzo Pasta Salad, Cranberry

## Vinaigrette

Menu

Description:

Serving Size: **20**

Categories: **International Café**

Cost Per Serving	
\$	0.56

### PICTURE OF DISH

<u>Action</u>	<u>Date</u>	<u>Initials</u>
Created:	10/8/2013	PML
Revised:	10/16/2013	EA

Amount	Measure	Ingredient	Preparation Method	Product No.
<b>Vinaigrette:</b>				
0.1	lt	Cranberry juice		20-100001380
0.25	lt	Walnut oil		20-100001611
0.02	lt	Maple syrup		20-100001066
0.05	lt	Lemon juice		20-100001384
0.01	lt	Yellow mustard		20-100001252
		salt & pepper	to taste	
<b>Salad:</b>				
0.4	kg	Goat cheese	cut in cubes	20-100000564
0.4	kg	Red bell pepper	roasted, peeled & seeded, diced	20-100000841
0.6	kg	Orzo pasta	cooked	20-100001549
0.15	kg	Almonds, sliced	toasted	20-100000890
0.1	kg	Cranberry whole IQF		20-100000666
0.075	kg	Baby spinach		20-100000849
0.02	kg	Chives	sliced thin to garnish	20-100000882

### Method of Preparation:

#### Vinaigrette:

- Combine all ingredients in a blender and emulsify, season to taste.

#### Salad:

- Combine all ingredients in a bowl (except the chive and goat cheese) and dress in vinaigrette.
- Place in serving dish and add the goat cheese, garnish with a few toasted almonds and the chopped chives.