

Asian Sesame Cobb Salad

Menu

Description:

Serving Size: **20**

Categories: **International Café**

Cost Per Serving	
\$	0.68

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.
<u>Vinaigrette</u>				
0.1	lt	Sesame oil		20-100000451
0.2	lt	mazola oil		20-100001475
0.05	lt	Soy sauce		20-100011540
0.025	lt	Fish sauce		20-100010189
0.05	lt	Lime juice		20-100001385
0.05	lt	Balsamic vinegar		20-100001447
0.001	lt	Siracha		
<u>Salad</u>				
1.5	kg	Pork loin		20-100001622
0.5	lt	Teriyaki sauce		20-100001262
1	kg	Sweet potato	peeled, cooked, batonnet	20-100000846
0.5	kg	Bean sprouts	drained	20-100001194
0.2	kg	Cherry tomatoes	halved	20-100000853
0.25	kg	Cucumber	peeled, seeded, batonnet	20-100000814
0.025	kg	Sesame seeds	toasted	20-100001304
0.2	kg	Tofu silk	cubed	20-100021122
0.300	kg	Wonton skins	deep fried, set aside in dry place	20-100000454
0.030	kg	Green onions	sliced thin	20-100000836

Method of Preparation:

Vinaigrette:

- Combine all ingredients in a blender and emulsify.

Salad:

- Marinate the pork in teriyaki sauce for 15 minutes (no longer or it will cure the meat) and grill on high heat grooved grill to ensure caramelization of the meat. Cool down.
- Cut in strips. Combine with all other ingredients except the wonton skins, sesame seeds and scallions.
- Toss in dressing and present in serving dish. Sprinkle with sesame seeds and scallions.
- When serving passengers, place 2 fried wonton skin on the plate and scoop the salad's serving on top.