

Tomato Mozzarella Salad

Serving: ½ cup

Ingredients	50 servings	100 servings
Red wine or cider vinegar	⅔ cup	1⅓ cup
Dijon mustard	1 tablespoon	2 tablespoons
Salt	1 tablespoon	2 tablespoons
Fresh garlic, minced	2 teaspoons	1 tablespoon 1 teaspoon
Black pepper	1¼ teaspoons	2½ teaspoons
Olive oil	1½ cups	3 cups
Mozzarella cheese	6 pounds	12 pounds
Tomatoes (any kind that are ripe)	6 pounds, 2 ounces (1 gallon, 1 quart)	12 pounds, 4 ounces (2 gallons, 2 quarts)
Basil (optional)	2 bunches (1½ cups chopped)	4 bunches (3 cups chopped)

Directions

1. Add the vinegar, mustard, salt, garlic and pepper to a serving pan. Slowly add the olive oil in a stream, as you whisk to combine.
2. Slice the mozzarella into ½- to ¾-inch slices on a slicer, then cube it. Toss with the dressing.
3. Cut the tomatoes into 1- to 1½-inch pieces. (Farm-fresh tomatoes may come in varying sizes, so results will not be uniform.)
4. Toss the tomatoes with the cheese.
5. Remove leaves from stems of basil. Discard stems and wash and dry leaves gently. Coarsely chop or, for a brighter color, tear and immediately toss with the salad.
6. Taste. Some tomatoes are more acidic than others. If needed, you can add up to 3 tablespoons additional vinegar for each 50 portions.
 - CCP: Hold for cold service at 41 degrees F or lower.
 - Portion using a No. 8 disher (½ cup).

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Serving: 1 portion provides 2 ounces meat alternate and ¼ cup vegetables

Nutritional Analysis per serving	
Calories (kcal)	191
Cholesterol (mg)	18.5
Sodium (mg)	433.3
Dietary fiber (g)	0.7
Iron (mg)	0.4
Calcium (mg)	406.6
Vitamin A (IU)	745.7
Vitamin C (mg)	7.3
Protein (g)	15.50
Carbohydrate (g)	4
Total fat (g)	12.5
Saturated fat (g)	4.7

Preparation tips:

Garlic: To use fresh garlic, pull cloves from garlic bulb. (If the bulb is too tight, wrap in towel and whack on counter to loosen.) To remove skins, crush cloves with the flat of a large knife, then peel. To mince, use a food processor or mince by hand by crushing cloves with the flat of knife. Mince, keeping the point of the knife on the counter and rotating as you chop.

Tomatoes: Use a tomato corer or cut off the tops. Slice large tomatoes into 1½-inch slices, lay slices on top of each other then cut into 1- to 1½-inch pieces. Alternatively, smaller tomatoes can be cut into wedges that are cut in half or not as size demands.

Basil: Wash and dry leaves. To prevent browning, chop right before adding to dish.