

BLACK PEARL MEDLEY[®]

TAJ SALAD

A delectable combination of rice, apple, celery, and dried cranberries, dressed in a light curry and lemon mayonnaise. This salad really brings on the flavor!

ONE PORTION PROVIDES:
 ¼ cup fruit, 1 oz. eq. grain



INGREDIENTS	100 SERVINGS	DIRECTIONS
Water	6 quarts	1. Evenly spread 2 lbs. Black Pearl Medley rice in a 2" hotel pan. Add 2 quarts water. Cover pan with aluminum foil. 2. Bake in a pre-heated 350° F. (400° F. standard) oven for 50 minutes or until tender and all liquid is absorbed. CCP--Minimum internal temperature should be 140°F. or above. 3. Remove pan from oven and uncover. Stir in 1 Tbsp oil per pan. CCP-- Hold hot (140°F. or above) or cool quickly (per HACCP) to internal temperature of 40°F. or below for service. 4. Cool rice completely on a sheet pan. 5. Whisk together the lemon juice, curry powder, salt, sugar and mayonnaise.
Black Pearl Medley rice	6 pounds	
Canola/olive oil blend	3 tablespoons	
Lemon juice from concentrate, bottled	1 ½ cup	
Curry, dry powder	¼ cup	
Salt, kosher	2 tablespoons	

Sugar, white, granulated	2 tablespoons	6. Combine cooled rice, apples, celery and cranberries in a large bowl. 7. Pour dressing over the salad and mix well to combine. Cool quickly (per HACCP) to internal temperature of 40° F. or below. CCP-Hold refrigerated at internal temperature of 40°F. or below for service.
Mayonnaise, light, cholesterol-free	1 ½ cups	
Apple, 198 count, quartered or chopped	12 ½ cups	
Celery, raw, diced	6 cups	
Cranberries, dried, sweetened	6 cups	

SERVING NOTES:

Serving size	1/2 Cup	Yield, weight	30 Pounds, 13 1/3 Ounces
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RECIPE NOTES:

NUTRIENTS PER SERVING							
Calories	155	Total Fat (gm)	3.5	Vitamin A (IU)	441	Iron (mg)	1
Protein (gm)	3.5	Saturated Fat (gm)	0.5	Vitamin C (mg)	1	Sodium (mg)	156
Carbohydrate (gm)	28.5	Cholesterol (mg)	1	Calcium (mg)	19	Dietary Fiber (gm)	4