

FRUIT AND NUT SALAD



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 8 servings*

Reorder No.	Description	Amount
466851	Salted Cashews, halved	½ cup
Market Item	Pine Nuts, toasted	¼ cup
560545	Ready-Set-Serve® Baby Spinach	12 oz.
662101	Pineapple, chopped	1 half
117897	GFS® Whole Mandarin Orange Segments	¾ cup
361510	Cucumber, sliced	1
212555	Blueberries	½ cup
673652	Cilantro, chopped	1 bunch
198889	Ready-Set-Serve Green Onions, sliced	3-4 stalks
432050	Primo Gusto® Extra Virgin Olive Oil	¾ cup
644650	Garlic Clove	1 clove
513458	Balsamic Vinegar	¼ cup
312267	Dijon Mustard	1 Tbsp.
217523	GFS Clover Honey	2 Tbsp.
225037	Trade East Ground Pepper	To taste
108308	GFS Salt	To taste

Preparation Instructions

Balsamic Dressing

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. In a food processor, blend olive oil, garlic, balsamic vinegar, dijon mustard, honey, salt, and pepper until well blended. Set aside.

Salad

Wash hands. Wash all fresh, unpackaged produce under running water. Drain well. Place pineapple, cucumber, cilantro, green onions, spinach, pine nuts, Mandarin oranges, and blueberries into a mixing bowl. Add dressing and toss. CCP: Product must be cooled to a maximum internal temperature of 41°F or less, within 4 hours.