

TUNA PLATE TRIO

Yield 100

Portion 1 Plate

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
367 cal	24 g	27 g	19 g	106 mg	767 mg	89 mg

Ingredient

FISH,TUNA,CANNED,WATER PACK,INCL LIQUIDS
 EGG,HARD COOKED,CHOPPED
 CELERY,FRESH,CHOPPED
 PIMIENTO,CANNED,DRAINED,CHOPPED
 PICKLE RELISH,SWEET
 SALAD DRESSING,MAYONNAISE TYPE
 MILK,NONFAT,DRY
 WATER,WARM
 SALAD DRESSING,MAYONNAISE TYPE
 PEPPER,BLACK,GROUND
 MUSTARD,PREPARED
 SALT
 SUGAR,GRANULATED
 VINEGAR,DISTILLED
 CABBAGE,GREEN,FRESH,SHREDDED
 LETTUCE,ICEBERG,FRESH
 CARROTS,FRESH
 TOMATOES,FRESH

Weight

20 lbs
 3-1/2 lbs
 11-5/8 lbs
 2-3/8 oz
 2-2/3 lbs
 5 lbs
 1-3/4 oz
 14-5/8 oz
 2 lbs
 1/8 oz
 1-1/8 oz
 5/8 oz
 12-1/3 oz
 8-1/3 oz
 12 lbs
 6-1/4 lbs
 8 lbs
 8 lbs

Measure

3 gal 2-3/4 qts
 2 qts 3-5/8 cup
 2 gal 3 qts
 1/4 cup 2 tbsp
 1 qts 1 cup
 2 qts 2 cup
 3/4 cup
 1-3/4 cup
 1 qts
 1/3 tsp
 2 tbsp
 1 tbsp
 1-3/4 cup
 1 cup
 4 gal 3-1/2 qts

Issue

15-7/8 lbs
 15 lbs
 6-3/4 lbs
 9-3/4 lbs
 8-1/8 lbs

Method

- 1 Tuna salad: Drain tuna and flake. Discard liquid.
- 2 Add eggs, celery, chopped pimientos, and pickles to tuna. Toss lightly until well blended. CCP: Refrigerate at 41 F. or lower.
- 3 Add salad dressing to tuna mixture. Toss lightly.
- 4 Coleslaw: Reconstitute milk, add salad dressing, pepper, mustard, salt, and sugar; mix well. Add vinegar gradually; blend well. Pour dressing over cabbage; toss lightly until well mixed. CCP: Cover and refrigerate product at 41 F. or lower until ready for service.
- 5 To prepare salad plate: Line plate with lettuce, portion 1/2 cup coleslaw and 3/4 cup tuna salad on top of the lettuce. Arrange 2 to 3 carrot sticks and tomato wedges on top of the lettuce. CCP: Hold for service at 41 F. or lower.