

**THAI BEEF SALAD**

Yield 100

Portion 1-1/2 Cups

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
297 cal	25 g	29 g	9 g	74 mg	631 mg	51 mg

**Ingredient**

	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
BEEF,FAJITA STRIPS	25 lbs		
GARLIC POWDER	1-1/4 oz	1/4 cup 1/3 tbsp	
SOY SAUCE	10-1/8 oz	1 cup	
GINGER,GROUND	3/4 oz	1/4 cup 1/3 tbsp	
PEPPER,BLACK,GROUND	1/4 oz	1 tbsp	
CABBAGE,GREEN,FRESH,SHREDDED	8-5/8 lbs	3 gal 2 qts	10-3/4 lbs
LETTUCE,ICEBERG,FRESH	3-7/8 lbs		4-1/8 lbs
PEPPERS,GREEN,FRESH,MEDIUM,SLICED,THIN	4 lbs	3 qts 1/8 cup	4-7/8 lbs
CARROTS,FRESH,SHREDDED	2 lbs	2 qts 1/4 cup	2-1/2 lbs
ONIONS,FRESH,SLICED	1-1/2 lbs	1 qts 1-7/8 cup	1-2/3 lbs
EGG ROLL WRAPPERS	7 lbs	100 each	
BEEF BROTH		1 qts	
SOY SAUCE	10-1/8 oz	1 cup	
GINGER,GROUND	3/4 oz	1/4 cup 1/3 tbsp	
PEPPER,RED,CRUSHED	1/8 oz	1 tbsp	
OIL,SALAD	1-7/8 oz	1/4 cup 1/3 tbsp	

**Method**

- 1 Combine beef strips with garlic, soy sauce, ginger, black pepper and red pepper. CCP: Marinate under refrigeration at or below 41 F. for at least 30 minutes.
- 2 Combine cabbage, lettuce, bell pepper, carrots, and onion. Lay in bottom of serving pans.
- 3 Slice egg roll wrappers into thin strips and bake in 325 F. convection oven until crisp and golden.
- 4 Combine beef broth, soy sauce, ginger, vegetable oil.
- 5 Heat grill until hot, sear beef until brown. CCP: Internal temperature must reach 145 F. or higher for 15 seconds.
- 6 CCP: Hold beef at 140 F. or higher for service. Lay warm beef strips over salad, and pour sauce over. Place toasted egg roll wrappers around the edges.