## 000134 - School Food Ital. Vinaigrette:

HACCP Process: #1 No Cook

Number of Portions: 128 Size of Portions: FL OZ

002048 VINEGAR,CIDER	1 qt
011215 GARLIC,RAW	1/2 cup
002047 SALT	1 Tbsp
901080 DIJON MUSTARD-FRANCE	1/2 cup
002030 PEPPER	1/2 Tbsp
002029 PARSLEY,DRIED	1/4 cup
002003 BASIL, DRY	1/4 CUP (leaves)
050384 OIL, VEGETABLE	2 qts + 3 cups

- 1. Mince garlic (use whole garlic cloves if using immersion blender).
- 2. Combine all of the ingredients and whisk together or alternatively use an immersion blender to combine.

Dry herbs, salt and pepper can be pre-measured into kits ahead of time

## **EQUIPMENT:**

- 1-Cambro container, appropriately sized for mixing and storage
- 1-Lid for cambro
- 1-Large whisk or immersion blender
- 1-Liquid measuring cup, cup, quart
- 1-Dry measuring cups, full set
- 1-Measuring spoons, full set
- 1-Rubber spatula

\*Nutrients are based upon 1 Portion Size (FL OZ)

Calories	170 kcal	Cholesterol	0 m	g Protein	0.06 g	Calcium	3.63 mg	99.61%	Calories from Total Fat
Total Fat	18.84 g	Sodium	80 m	g Vitamin A	1.7 RE	Iron	0.10 mg	15.12%	Calories from Sat Fat
Sat Fat	2.86 g	Carbs	0.32 g	Vitamin A	1.6 IU	Water <sup>1</sup>	*7.33* g	*0.00%*	Calories from Trans Fat
Trans Fat1	*0.00* g	D. Fiber	0.05 g	Vitamin C	0.2 mg	Ash <sup>1</sup>	*0.18* g	0.74%	Calories from Carbs
					-			0.15%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

<sup>\* -</sup> denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>&</sup>lt;sup>1</sup> - denotes optional nutrient values