



MAINES

PAPER & FOOD SERVICE, INC.

Quick and Easy Potato Salad

Ingredients	Yield: 8 Serving
<p>10 ea. Potatoes, medium (Russet or Idaho something starchy) 4 oz. Italian dressing 4 ea. Eggs, hard boiled and large chopped 4 ea. Celery stalks, large dice 1/4 ea. Sweet Onion, medium dice 3/4 c. Mayonnaise 2 Tlb. Prepared yellow mustard 1 Tlb. Sweet relish t.t. Salt t.t. Black pepper</p>	
Preparation Instructions:	
<p>1. Peel potatoes and cut into bit size cubes. Place in pot of cold water and boil until fork tender, but not mushy. 2. Drain and toss with Italian dressing and allow to cool under refrigeration. When cool toss with eggs, celery, and onion. 3. In a separate bowl, mix mayonnaise, mustard and relish, then combine with with potato mixture. Taste and adjust seasoning with salt and pepper.</p>	
<p>Note: If desired you may garnish with olives, pickles, cherry tomatoes or paprika</p>	



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Roasted Mushroom and Spinach Salad

Ingredients

Yield: 8 Serving

Roasted Mushrooms

- 2 # Assorted Mushrooms
- 5 ea. Shallots, peeled, sliced thin
- 2 ea. Sweet onion, (Vidalia) peeled, medium dice
- 1 tsp. Garlic, chopped
- 1/2 tsp. Dried mustard
- t.t. Salt
- t.t. Black pepper
- 1/3 c. Olive oil, extra virgin

Balsamic Vinaigrette

- 1/2 c. White balsamic vinegar
- 1 ea. Shallot, peeled, minced
- 1 ea. Garlic clove, peeled, minced
- 1 Tlb. Lemon juice
- t.t. Salt
- t.t. Black pepper
- 1 1/2 c. Olive oil, extra virgin

Spinach Salad

- 1 to 1/2 handful baby spinach leaves
- 3 Tlb. Parsley, chopped
- 3 Tlb. Chives, snipped
- 1 ea. Red bell pepper, seeded, medium dice
- 1 ea. Yellow bell pepper, seeded, medium dice
- 1 ea. Green bell pepper, seeded, medium dice

Preparation Instructions:

Roasted Mushrooms

1. Preheat oven to 450 degrees
2. Line a sheet pan with parchment paper or spray with food release
3. Combine mushrooms, shallots, onions, garlic, mustard, salt, pepper and olive oil in a large mixing bowl. Place on the sheet pan and roast until golden brown, approximately 10-15 minutes.
4. Remove to cool and reserve.

Balsamic Vinaigrette

1. In a blender or food processor add the balsamic vinegar, shallots, garlic, lemon juice, salt and pepper and blend until incorporated.
2. With the blender or food processor running, slowly pour in the oil constantly until fully incorporated.
3. Remove and refrigerate for service.

Spinach Salad

1. In a large mixing bowl combine the reserved mushroom mixture with the spinach, parsley, chives, red, yellow, and green peppers. Then toss with balsamic vinaigrette and serve immediately



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Southwestern Salad

Ingredients	Yield: 8 Serving
<p>1 ea. 15 oz. Can black beans, drained and rinsed 1 ea. 15 oz. Can kidney beans, drained and rinsed 1 ea. 15 oz. Can Pinto beans, drained and rinsed 1 ea. 15 oz. Can cannellini beans, drained and rinsed 1 ea. Red bell pepper, seeded, medium dice 1 ea. Jalapeno pepper, seeded, fine dice 2 ea. Fresh corn, husked, cut from cob and blanched 1 ea. Medium red onion, small dice 1/2 c. Olive oil, extra virgin 1/4 c. Rice vinegar 1/4 c. Fresh squeeze lime juice 1 tsp. Salt 2 ea. Garlic clove, peeled, minced 1/4 c. Cilantro, chopped 1 tsp. Cumin 1/2 tsp. Black pepper 1/2 tsp. Dark chili powder 1/2 oz. Hot pepper sauce (Franks)</p>	
Preparation Instructions:	
<p>1. In a mixing bowl combine all ingredients, cover and refrigerate overnight. Serve chilled</p>	