



# Herb Winter Salad

## PAPER & FOOD SERVICE, INC.

<b>Ingredients</b>	<b>Yield: 1 Servings</b>
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- 1ea. Roma tomato, halved lengthwise and seeded
- 1 tsp. Balsamic vinegar
- t.t. Black pepper, café
- t.t. Salt
- 1/2 oz. Olive oil, extra virgin
- 1 tsp. Fresh herbs, snipped (basil, marjoram, oregano, rosemary, tarragon)
- 1 1/2 c. Heart to heart salad blend
- 2 oz. Fresh button mushrooms, sliced
- 1 1/2 oz. grapes, seedless
- 1/2 oz. Walnuts, chopped
- 2 oz. Balsamic vinaigrette dressing

### Preparation Instructions:

1. Line a sheet pan with aluminum foil, and lightly grease the foil. In a plastic zip bag, combine the tomatoes, balsamic vinegar, olive oil, salt and pepper. Seal the bag and shake well to coat tomatoes with mixture. Arrange tomatoes, cut side up on the sheet pan. Bake in a 425 degree oven for approximately 20 minutes or until tomato skins are bubbly and dark red, but not burned. Remove from oven, let cool and reserve for service.
2. In a small mixing bowl add the salad blend, herbs, mushrooms, grapes and vinaigrette dressing. Toss gently until incorporated. Arrange salad on chilled salad plate and garnish with walnuts. Serve immediately

Ingredients		Maines Product Code #	Amount	Cost
Roma Tomato	Fresh	O97796	1 ea.	\$0.10
Balsamic Vinegar	Roland	305025	1 tsp.	\$0.05
Black Pepper, café	Culinary Secrets	345631	t.t.	\$0.02
Salt	Katy's Kitchen	340620	t.t.	\$0.01
Olive oil, extra virgin	Gem	370864	1/2 oz.	\$0.09
Fresh Basil	Fresh	O97240	1/4 tsp.	\$0.03
Fresh Rosemary	Fresh	O97286	1/4 tsp.	\$0.04
Fresh Tarragon	Fresh	O97297	1/4 tsp.	\$0.04
Fresh Marjoram	Fresh	O97272	1/4 tsp.	\$0.04
Heart to heart salad blend	Markon	O97397	1 1/2 c.	\$2.16
Button mushrooms	Fresh	O97413	2 oz.	\$0.22
Grapes, seedless	Fresh	O96148	1 1/2 oz.	\$0.37
Walnuts	Brinker	328664	1/2 oz.	\$0.04
Balsamic Vinaigrette dressing	Culinary Secrets	301223	2 oz.	\$0.20

Recipe Cost	\$3.41
Portion Cost	\$3.41

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$6.95	\$3.41	\$3.54	49.06%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$3.41	\$4.54	42.89%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$8.95	\$3.41	\$5.54	38.10%