



Side Salad

Plating: Side Salad Bowl



Side Salad Bowl

Contains Dairy

INGREDIENTS

- 50g Cucumber
- 30g White Onion
- 30g Green Pepper
- 50g Tomato (4 wedges)
- 20g Feta Cheese (1/2 scoop)
- 20g Olives (4 olives)
- 10ml OB Salad Dressing
- 1 serving is a 240g portion

METHOD

- 1 Place the cucumber, green peppers and onion in a side salad bowl.
- 2 Arrange the tomato wedges around the bowl.
- 3 Arrange the olives around the bowl.
- 4 Add the crumbed feta cheese.
- 5 Drizzle OB salad dressing over the salad.

EQUIPMENT

-  Green Chopping Board
-  Vegetable Knife
-  Cheese Knife



Food safety

From the SOP - what the kitchen must not skip on this dish.

SALAD DO NOTS

SOP 9 - Food Book

Don't use tomatoes that are unripe, a ripe tomato is red , has a fresh smell and is juicy when cut open. Don't use over ripe tomatoes that are soft. Don't use old vegetables to build the salad with. Don't use sour cheese, checking your mise en place in the morning will eliminate any compromised ingredients.
15g 75%



ON THE PASS

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Method and video links are on page 1.