***Recipe #441Tossed Salad, updated***

***Serving Size and Ingredients: 3/4c (1/2c Lettuce, 1/4c green onions, tomatoes, cucumber, radishes, carrots)***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 25c | 50c | 100c | Lettuce, romaine lettuce |
| 1/4 qt. | ½ qt. | 1 qt. | Green Onions, Chopped |
| 3 cups | 1-½ qt. | 3 qts. | Tomatoes, Fresh, Diced |
| 2 cups | 1 qt. | 2 qts. | Cucumber, Peeled, Diced |
| 1/4 qt. | ½ qt. | 1 qt. | Radishes, Sliced |
| 1/4 qt. | ½ qt. | 1 qt. | Carrots |
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***Recipe #441 Tossed Salad***

***1. Wash and core lettuce; cut into bite sized pieces.***

***2. Combine all vegetable except tomatoes; toss lightly; refrigerate until served.***

***3. Toss in tomatoes just before serving.***

***NOTE: Wash and sanitize hands prior to and during the process of handling raw food and throughout meal preparation. Cook eggs, fish, pork, lamb and beef to an internal temperature of 145 degrees; ground meat or meat mixtures to 155 degrees; raw eggs not prepared for immediate service to 158 degrees; poultry, stuffed meat/fish/ pasta to 165 degrees.***