***NR# 83 Pea Salad, UPDATED***

***Serving Size and Ingredients: 4 oz. ½ cup***

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| **25 Servings** | **50 Servings** | **100 Servings** | **Ingredients** |
| 3 1/8 cups  | 6 ¼ cups  | 12 ½ cups | Greek Yogurt Plain Whole Milk |
| 6 ¼ TBSP  | 12 ½ TBSP  | 25 TBSP  | Apple cider vinegar |
| 12 ½ TBSP | 25 TBSP  | 50 TBSP  | Olive oil |
| 1 ½ tsp | 3 tsp | 6 tsp | Black pepper |
|  1 ½ cups | 3 cups  | 6 cups | Red onion, diced |
| 3 1/8 cups  | 6 ¼ cups  | 12 ½ cups | Celery, diced |
| 1 ½ cups  | 3 cups  | 6 cups | Cheddar cheese, diced  |
| 12 ½ cups | 25 cups | 50 cups  | Frozen peas,  |
|  |  |  |  |

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 ***Instructions:***

1. ***In a serving bowl, mix together yogurt, apple cider vinegar, olive oil, and pepper.***
2. ***Add in diced onions, celery, cheese and peas***
3. ***Mix thoroughly add more pepper or vinegar if needed.***
4. ***Chill for at least 1 hour 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.***