



SALAD BAR SCHEMATICS & POTATO BAR THEMES





BAKED POTATO TACOS SALAD BAR SCHEMATIC

ON THE HOT LINE:
Baked Russet potato, split, with beef taco
meat



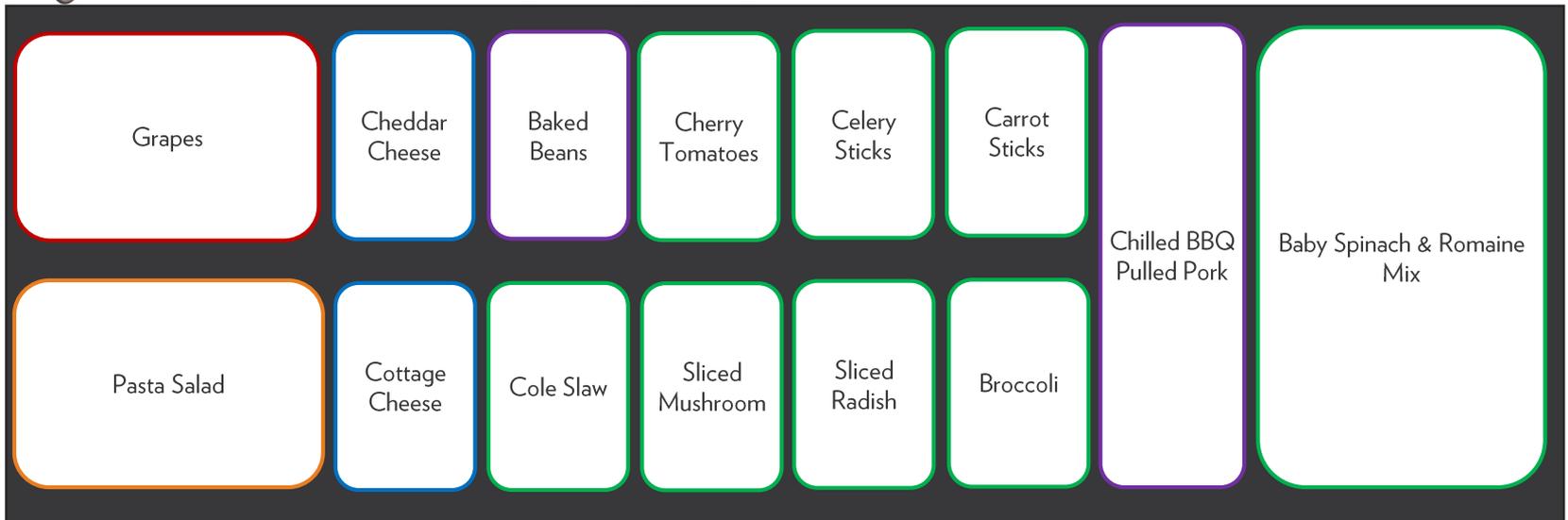
Purple – Meat/ Meat Alternates Green – Vegetables
 Blue – Dairy Red – Fruit Orange – Grains Yellow - Other





BBQ STUFFED POTATO SALAD BAR SCHEMATIC

ON THE HOT LINE:
Baked Russet potato, split, stuffed with sweet and smoky BBQ pulled pork



Purple – Meat/ Meat Alternates Green – Vegetables
 Blue – Dairy Red – Fruit Orange – Grains Yellow - Other





GAME DAY POTATO SALAD BAR SCHEMATIC

ON THE HOT LINE:
Cheesy baked potato wedged topped with buffalo popcorn chicken



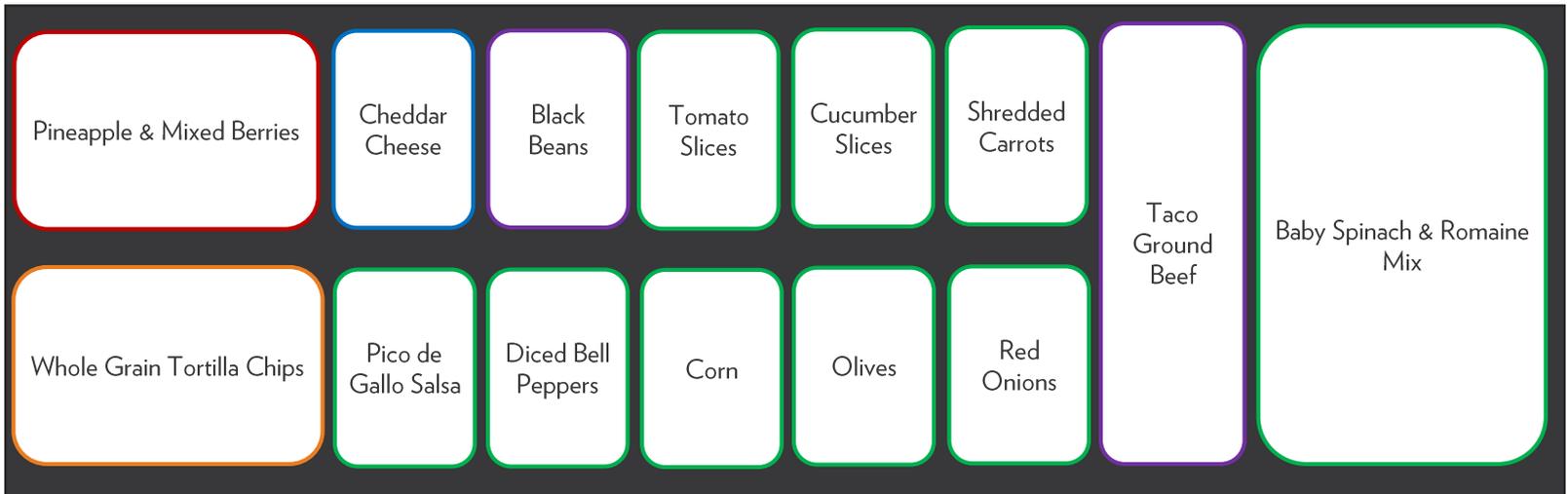
Purple – Meat/ Meat Alternates Green – Vegetables
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POTATO NACHO SALAD BAR SCHEMATIC

ON THE HOT LINE:
Lightly Seasoned Roasted Potato Wedges

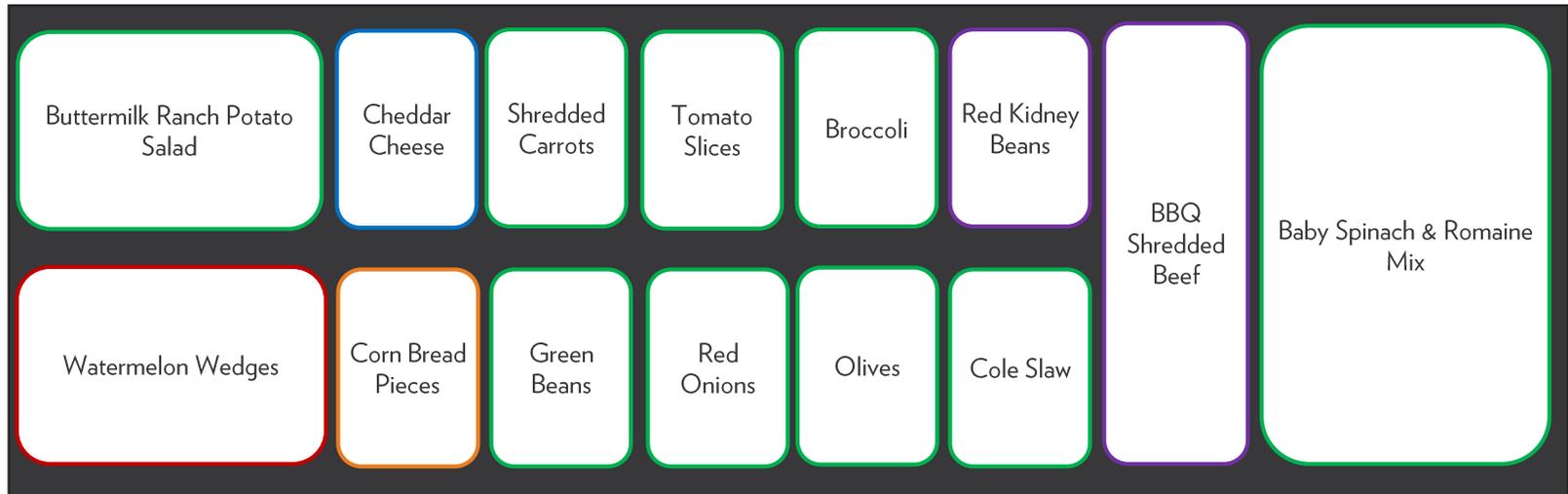
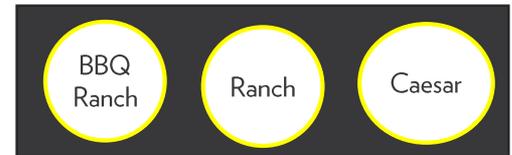


Purple – Meat/ Meat Alternates Green – Vegetables
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BBQ PICNIC SALAD BAR SCHEMATIC

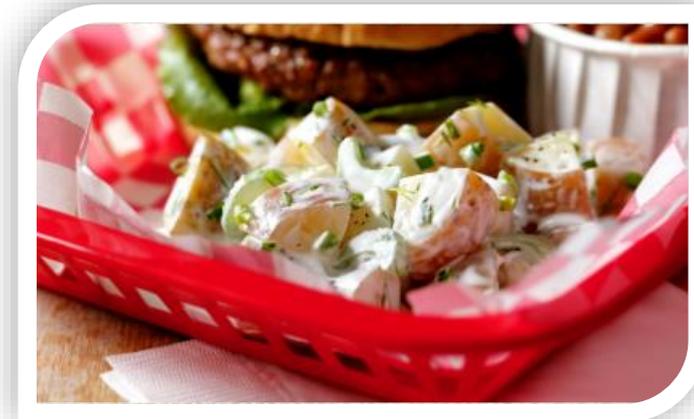


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Buttermilk Ranch Potato Salad

	48 Servings		
Ingredients	Weight	Measure	Directions
Red potatoes, raw, 3/4 inch dice, edible portion	10 pounds		<p>Cut potatoes into uniform 3/4 inch dice or chunks. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steampable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings.</p> <p>Add celery to the cooked potatoes.</p> <p>Combine the buttermilk, mayonnaise, sour cream, white vinegar, onion powder, granulated garlic, parsley, salt, chives, dill weed and ground black pepper. Whisk until well combined. Pour the ranch dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40°F, at least 2 hours or over night. Hold at or below 40°F until ready to serve.</p>
Celery, raw, thinly sliced	8 ounces	2 cups	
Buttermilk, reduced fat		1 1/2 cups	
Mayonnaise		1 cup	
Sour cream, light		1/2 cup	
White vinegar		2 tablespoons	
Onion powder		2 teaspoons	
Granulated garlic		2 teaspoons	
Dried parsley or Fresh parsley, minced		2 teaspoons or 2 tablespoons	
Salt		1 1/2 teaspoons	
Dried chives or Fresh chives, thinly sliced		1 teaspoon or 1 tablespoon	
Dried dill weed or Fresh dill, chopped		1 teaspoon or 1 tablespoon	
Black pepper, ground		1/2 teaspoon	



Serving Size	1 Serving Provides				
1/2 cup	1/2 cup starchy vegetable				
Nutrients Per Serving					
Calories	109	Saturated Fat	0.8 g	Iron	1 mg
Protein	2 g	Cholesterol	1 mg	Calcium	16 mg
Carbohydrate	16 g	Vitamin A	35 IU	Sodium	128 mg
Total Fat	4.4 g	Vitamin C	8 mg	Dietary Fiber	2 g



ORIENTAL SALAD BAR SCHEMATIC

Sesame Ginger	Peanut Sauce	Coconut Curry
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Crispy Baked Ramen Noodles	Sprouts	Shredded Carrots	Water Chestnuts	Broccoli	Tofu	Chinese Five Spice Potato & Chicken Salad	Baby Spinach & Romaine Mix
Mandarin Oranges	Boy Choy	Red/Yellow Bell Peppers	Leeks/Onions	Snow Peas	Edamame		



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Chinese Five Spice Potato & Chicken Salad



Servings 50, 1/2 cup each		
Ingredients	Measure	Directions
petite potatoes cut in half	25 pounds	<ol style="list-style-type: none">1. Toss potatoes in oil and half of the Chinese five spice seasoning. Put on a sheet pan and oven roast them at 350 F for about 30 min or until fork tender.2. Remove from oven and cool to under 40 F.3. Toss raw chicken in the remaining Chinese five spice.4. Place chicken breasts and sliced peppers on a sheet pan and cook until browned and no longer pink in the middle, about 20 minutes at 350 F.5. Remove from oven and cool to under 40 F.6. Once the chicken and potatoes are cooled, combine and add the lettuce and vinegar in a large serving bowl; toss well.7. Hold in coolers until ready to serve. Serve chilled on the salad bar.
olive oil	1/4 cup	
chicken breasts, thinly sliced	12.5 pounds	
red bell pepper, thinly sliced	13 whole	
Chinese five spice seasoning (mixture of anise, cloves, cinnamon, Sichuan pepper and fennel seeds)	3 TBS	
Chinese leaf lettuce, shredded or cabbage	3 heads	
Rice vinegar	12.5 tablespoon	

Times		
Prep Time: 30 min	Cook Time: 60 min	Ready Time: 2 hours



MEDITERRANEAN SALAD BAR SCHEMATIC

Tzatziki Sauce	Pesto Ranch	Olive Oil & Vinegar
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Dijon Potato Salad with Olives	Feta Cheese	Red Onions	Cherry Tomatoes	Cucumber Slices	Hard Cooked Egg Crumbles	Sliced Chicken Breast	Baby Spinach & Romaine Mix
Orange Wedges	Pita Chips	Couscous	Banana Peppers/ Artichoke Hearts	Olives	Garbanzo Beans/ Hummus		



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Dijon Potato Salad with Olives



		48 Servings		Directions
Ingredients	Weight	Measure		
Yukon Gold potatoes, raw, 1/4 inch slices, edible portion		10 pounds		<p>Cut potatoes into 1/4-inch slices. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steamtable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings.</p> <p>Add sliced olives and diced red pepper to the cooked potatoes.</p> <p>Combine the vegetable oil, red wine vinegar, Dijon mustard, sugar, minced garlic, salt and red pepper flakes in a blender. Blend until well combined and emulsified. Pour the dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40°F, at least 2 hours or over night. Hold at or below 40°F until ready to serve.</p> <p>Just before serving sprinkle with chopped fresh parsley.</p>
Black olives, sliced		2 cups		
Red bell pepper, raw, 1/4 inch dice		1 cup		
Vegetable oil		1 cup		
Red wine vinegar		1 cup		
Dijon mustard, prepared		1/4 cup		
Sugar, granulated		2 tablespoons		
Garlic, raw, minced		1 tablespoon +1 teaspoon		
Salt		1 teaspoon		
Red pepper flakes		1 teaspoon		
Parsley, raw, chopped		1/2 cup		

Serving Size		1 Serving Provides			
1/2 cup		1/2 cup starchy vegetable			
Nutrients Per Serving					
Calories	147	Saturated Fat	1.4 g	Iron	3 mg
Protein	2.5 g	Cholesterol	0 mg	Calcium	34 mg
Carbohydrate	13 g	Vitamin A	124 IU	Sodium	109 mg
Total Fat	9.8 g	Vitamin C	15 mg	Dietary Fiber	3 g



SOUTHWESTERN SALAD BAR SCHEMATIC

Chipotle Ranch	Fiesta Lime Greek Yogurt	Olive Oil & Vinegar
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Whole Grain Tortillas Chips	Cheddar Cheese	Diced Bell Peppers	Cherry Tomatoes	Green Peas	Black Beans	Sliced Chipotle Chicken Breast	Baby Spinach & Romaine Mix
Smokey Chipotle Potato Salad	Cantaloupe & honeydew	Jalapenos/ Salsa	Black Olives	Roasted Corn	Red Onions		



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Smoky Chipotle Potato Salad

48 Servings			
Ingredients	Weight	Measure	Directions
Russet potatoes, raw, 3/4 inch dice, edible portion	10 pounds		<p>Cut potatoes into uniform 3/4 inch dice or chunks. Place diced potatoes in a stockpot and fill with cold water until covered by 1 inch. Bring to a low boil and immediately reduce to a medium simmer. Cook until the potatoes are tender. Test a few pieces by tasting them. Drain potatoes and place in a full-size 4-inch steamtable pan. Use 1 pan for 24 servings; use 2 pans for 48 servings.</p> <p>Add corn kernels to the cooked potatoes.</p> <p>Combine the chipotle chiles, adobo sauce, vegetable oil, apple cider vinegar, white onion, sugar and salt in a blender. Blend until well combined. Pour the dressing over the warm potatoes and gently stir to coat the potatoes. Cover the pan partially and refrigerate until chilled to 40°F, at least 2 hours or over night. Hold at or below 40°F until ready to serve.</p> <p>Just before serving sprinkle with chopped fresh cilantro.</p>
Yellow corn kernels, fresh, frozen or canned (drained)		3 cups	
Canned chipotle chiles in adobo sauce		2 chiles	
Adobo sauce from canned chipotle chiles		4 tablespoons	
Vegetable oil		1 cup	
Apple cider vinegar		1 cup	
White onion, raw, diced	5 ounces	1 cup	
Sugar, granulated		4 tablespoons	
Salt		2 teaspoons	
Cilantro, fresh, chopped		1/2 cup	



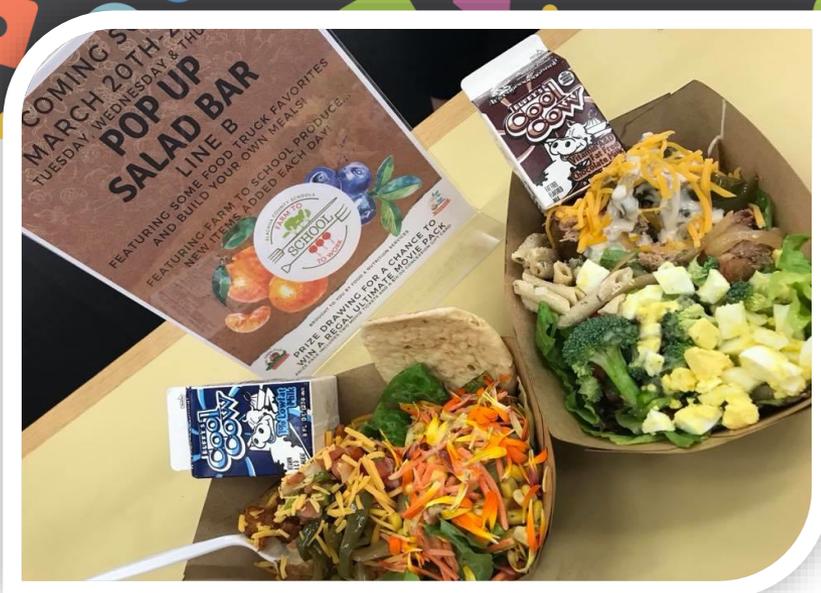
Serving Size		1 Serving Provides			
1/2 cup		1/2 cup starchy vegetable			
Nutrients Per Serving					
Calories	130	Saturated Fat	0.7 g	Iron	1 mg
Protein	2 g	Cholesterol	0 mg	Calcium	14 mg
Carbohydrate	21 g	Vitamin A	21 IU	Sodium	107 mg
Total Fat	4.7 g	Vitamin C	6 mg	Dietary Fiber	2 g

Farm To School Salad Bar

School Operator Recipe

School District: Alachua County Schools Region 2; Buchholz High School
Operator: Caron Rowe Food Service Specialist, Moss Crutchfield District Chef

Operator Notes: The students loved the build your own concept! It allowed students to customize their own meal “masterpiece” by choosing components to create a reimbursable meal. The focus was a joint promotion to feature Farm to School Program and My Fresh from Florida Plate Day! Served whole fruit on the side.



- Sriracha Mayo
- Cilantro Ranch
- Sesame Ginger
- Chipotle Ranch
- Sour Cream

Bases: Hot Baked Potato, Salad Greens Mix, Flatbread, Tortilla Chips

Broccoli	Bacon bits	Pasta Salad	Boiled Egg	Cheddar Cheese	Bell Peppers	Diced Tomatoes	Marinara Sauce	Shredded Pork	Fiesta Chicken	Shaved Steak	Baked Potato
Pico de Gallo	Edible Flowers	Chick Peas	Shredded Carrots	Corn	Diced Onions	Olives	Queso Blanco	Cuban Black Beans			

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Potato Bar Themes

Use your salad bar and hot line to create these fun potato bar themes. Vary up your selection with whole baked potatoes, baked potato wedges, tots, fries, petite potatoes, or mashed potatoes.

Soup Potato Bar

- Creamy Chicken Noodle Soup
- Broccoli Cheddar Soup
- Cream of Mushroom
- Diced Chicken
- Diced Turkey
- Diced Celery
- Diced Carrots
- Diced Tomatoes
- Sliced Mushrooms
- Broccoli Florets
- Mozzarella Cheese
- Seasonal Fresh Fruit
- Gold Fish Crackers
- Oyster Crackers

Chili Potato Bar

- Chili Beef or Turkey
- White Chicken Chili
- Vegetarian Chili
- Guacamole
- Diced Onions
- Sliced Black Olives
- Avocado
- Sliced Jalapenos
- Diced Tomato
- Sliced Radish
- Cheddar Cheese
- Greek Yogurt
- Seasonal Fresh Fruit
- Fritos or Corn Chips

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Italian Sub Potato Bar

- Pepperoni
- Meat Balls
- Diced Ham or Prosciutto
- Romaine Lettuce
- Banana Peppers
- Sliced Cucumbers
- Onions
- Tomatoes
- Sliced Green Peppers
- Mozzarella or Parmesan Cheese
- Seasonal Fresh Fruit
- Italian Dressing
- Marinara Sauce
- Pesto

Burger Potato Bar

- Chopped Burger Patties
- Chopped Black Bean Patties
- Boiled Egg Crumbles
- Bacon
- Guacamole
- Caramelized Onions
- Tomatoes
- Giardiniera
- Pickle Chips
- Caramelized Mushrooms
- Cheddar Cheese
- Seasonal Fresh Fruit
- Ketchup/Mustard
- Ranch

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BBQ Potato Bar

- Shredded Chicken/ Pork/Beef
- Kidney Beans
- Coleslaw
- Sliced Black Olives
- Broccoli Florets
- Sliced Jalapenos
- Diced Onions
- Cheddar Cheese
- Blue Cheese Crumbles
- Seasonal Fresh Fruit
- Corn Bread Crumbles
- Melted Butter
- BBQ Sauce
- Ranch Dressing

Tex-Mex Potato Bar

- Taco Seasoned Beef or Turkey
- Chipotle Shredded Chicken
- Black Beans
- Green Chili
- Guacamole
- Salsa
- Chopped Green Onion
- Seasoned Corn
- Shredded Lettuce
- Sliced Black Olives
- Sliced Jalapenos
- Nacho Cheese
- Seasonal Fresh Fruit
- Baked Tortilla Strips

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Farm Stand Potato Bar

- Tuna Salad
- Chicken Salad
- Hummus
- Chick Peas
- Green Peas
- Spinach
- Julienne Carrots
- Julienne Zucchini Squash
- Sliced Cucumber
- Feta or Goat Cheese
- Seasonal Fresh Fruit
- Sunflower Seeds
- Baked Pita Chips
- Pesto

Top a Taco Potato Bar

- Taco Seasoned Beef or Turkey
- Chipotle Shredded Tilapia
- Guacamole
- Pico de Gallo
- Refried Beans
- Shredded Lettuce
- Chopped Onions
- Sliced Black Olives
- Sliced Jalapenos
- Chopped Cilantro
- Seasonal Fresh Fruit
- Baked Tortilla Strips
- Chipotle Ranch Sauce

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