

Asian Steak Salad

Yield: 200 servings

Portion size: 2 Cups Salad, 3 oz. Steak

<i>Ingredient</i>	<i>Portion</i>	<i>Procedure</i>
Soy Sauce	6 ¼ cup	Combine soy sauce, sherry, cloves, brown sugar, and olive oil in a bag and mix. Place beef strip in bag and marinate for 30 minutes to 20 hours.
Sherry	3 1/8 cup	
Garlic Cloves	100	
Brown Sugar	2 cup	
Olive Oil	6 ¼ cup	
Beef Strip	37 lb. 8 oz.	
Olive Oil	6 ¼ cup	Combine dressing ingredients. Add in sliced green onions. Set dressing aside.
Soy Sauce	6 ¼ cup	
White Sugar	6 ¼ cup	
Lime Juice	3 1/8 cup	
Garlic Cloves, Minced	100	
Fresh Ginger, Minced	3 1/8 cup	
Jalapeno, Seeded & Diced	12	
Green Onions, Chopped	2 lb.	
Salad Greens	33 lb.	When steak is finished marinating, cook steak until cooked through. Remove from heat and allow steak to cool slightly. Toss salad greens, carrots and red onion, ¼ of the dressing, and ¼ of the peanuts. Lightly mix in sliced beef strip in the salad. Pour remaining dressing over the top and sprinkle with the remaining peanuts.
Carrot, Grated	12 lb. 8 oz.	
Red Onion, Sliced	12 lbs. 8 oz.	
Peanuts	8 lbs. 5 ¼ oz.	

Southwestern Chicken Salad with Cilantro Lime Dressing

Yield: 200 servings

Portion: 2 Cups Salad, 3 oz. Chicken

<i>Ingredient</i>	<i>Portion</i>	<i>Procedure</i>
Jalapeno, Seeded & Chopped	16 5 ½ Tbsp.	Place pepper, garlic and ginger into food processor, pulse until finely chopped. Pour in lime juice, honey, vinegar, salt, cilantro; pulse a few times to blend. Blend and slowly drizzle oil until incorporated into the dressing.
Garlic Clove, Minced	¼ cup	
Ginger Root, Minced	4 ¼ cup	
Lime Juice	5 ½ cup	
Honey	2/3 cup	
Balsamic Vinegar		
Salt	4 tsp.	
Cilantro Leaves, Packed	5 ½ oz.	
Olive Oil	8 1/3 cups	
Chicken, Fajita pre-seasoned	37 lb. 8 oz. 21 lb.	
Salad Greens	16 lb. 10 oz.	
Corn	12 lb. 8 oz.	
Black Beans	10 lb.	
Green Bell Pepper, Chopped	25 lb. 2 lb.	
Tomatoes, Diced	24	
Green Onions, Chopped		
Avocados, Diced		