

# SPRING MIX SALAD PORTIONS (5wz)

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**Yield:** Approximately 8 portions  
**Shelf Life:** 24 hours  
**Equipment:** Two full size hotel pans, gloves, scale

**Ingredients:**  
**2 pounds** Romaine Hearts - 1" wide  
**1 pound** Spring Mix

## Procedure:

1. In a clean and sanitized full sized hotel pan, weigh out the prepped romaine hearts.  
**NOTE: Follow the "Salad Mix Portion - Zea" recipe to instructions on cutting and washing the romaine hearts.**
2. In another clean and sanitized full sized hotel pan, weigh out the spring mix.  
**NOTE: The spring mix has already been washed**
3. **Using gloved hands,** combine the romaine and spring mix together **to ensure even distribution.**
4. Bag into **5wz. Portions.**
5. Label, Date, and Rotate.

**C:** Bright green mix with dark burgundy pieces; Light green to white lettuce ribbons (1" wide); No rust or wilted pieces; No core pieces.  
**T:** Dry; Free flowing; not clumpy or wet.  
**F/A:** Fresh; Naturally sweet with some bitterness.  
**HR:** Bagged in 5wz. Portions; hotel pan; refrigerated.  
**SL:** 1 day