## SPINACH PORTIONS (6 wz) - ZEA

07/29/2012

Yield: 8 portions

**Shelf Life: 2 days** 

**Equipment:** Digital scale, large mixing bowl, hotel pan

<u>Ingredients</u>

3 pounds Spinach Leaves

## **Procedure**

- 1. Empty bag of spinach leaves into a large mixing bowl.
- 2. Inspect leaves for quality standards. Put aside any that are out of spec.
- 3. Using digital scale, bag into 6 wz portions.
- 4. Transfer portions into 4 inch deep full sized hotel pan, and store refrigerated.
- 5. Label, Date, and Rotate.

C: Dark, opaque green; No browning; No translucent spots

T: Clean, crisp; No grit or bugs; No stems; Leaves should be tightly curled

F/A: Fresh, clean spinach; Not sour or bitter

HR: Bagged in 6 wz. portions; Hotel pan; Refrigerated

SL: 2 days