



Sunny California Salsa

Yield: 100 (¾ cup portion)

5.62 ounces or 159.15 grams

Meal Equivalencies: ¼ cup Red/Orange Vegetable, ¼ cup Other Vegetable, ¼ cup Fruit

Ingredients

California Ripe Olives, Sliced, Drained, 1.06 - #10 Can	3 quarts, ½ cup
California Peaches, Diced, In Juice or Light Syrup, Drained, 2.82 - #10 cans	6 quarts, 1 cup
Diced Tomatoes, No Salt Added, Petite, Drained, 2.08 - #10 cans	6 quarts, 1 cup
Fresh Onions, Diced	4 pounds, 2 ounces
Fresh Sweet Bell Peppers or Fresh Jalapenos, Diced	5 pounds, 11 ounces
Salt	1 Tablespoon
Fresh Cilantro, Cleaned and Chopped, from 1 pound of fresh	1 cup

Directions Prior to Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
- SOP:** Pre-chill ingredients for foods served cold (sandwiches and salads) below 41°F before combining
- Pull olives, peaches and diced tomatoes from dry storage
 - Wipe off all lids
- CCP:** Hold below 41°F
- Place in cooler and refrigerate overnight

Day of Service:

- Pre-Prep:**
- Clean and sanitize prep area
 - Wash hands thoroughly
- CCP:** Prepare foods at room temperature in two hours or less
- Pull peppers, onions and place at produce sink
 - Clean skins off and rinse onions well
 - Rinse peppers well
 - Wash hands thoroughly and cover with gloves
- SOP:** Never handle ready-to-eat foods with bare hands
- Pre-Prep:**
- Using food processor or knives, finely chop onions and peppers
 - Pull cilantro from cooler and place at produce sink
 - Wash cilantro well
 - Dry well
 - Wash hands thoroughly and cover with gloves
- SOP:** Never handle ready-to-eat foods with bare hands

Day of Service, cont'd:

- Pull leaves from cilantro stems and roughly chop
 - Place at work station
 - Pull olives, peaches and diced tomatoes from cooler and place at work station
 - Wipe off all lids
 - Open all cans and carefully discard lids
 - Wash hands thoroughly and cover with gloves
- SOP:** Never handle ready-to-eat foods with bare hands
- Prep:**
- In large mixing bowl, add tomatoes, olives and peaches
 - Mix well
 - Add peppers and onions
 - Mix well
 - Add salt and mix again
 - Add cilantro and toss to gently mix well
 - Cover, date stamp and refrigerate until service
 - If pre-portioning, may do so now or after salsa has rested
 - If portioning, use 6 oz. spoodle
- Hold:**
- Refrigerate until service
- CCP:** Hold below 41°F
- Serve:**
- Serve ¾ cup of salsa
- CCP:** Hold below 41°F