



## CUBAN MOJO HAM AND POTATO SALAD

		50 Servings		
Ingredients	Weight	Measure	Directions	
Ham, 97% fat-free, cooked, water added, diced, USDA Foods	7 pounds 10 ounces		<p>In a large mixing bowl combine the diced ham, diced chilled baked potatoes, red bell peppers, and green onions. Transfer the chicken mixture to steamtable pans and hold hot until service.</p> <p>Place the orange juice, oil, lime juice, garlic, oregano, cumin, black pepper, and salt in a blender. Blend on high until emulsified, about 30 seconds.</p> <p>Pour the dressing over the ham and potatoes, and mix until combined.</p> <p>CCP: Hold cold at 41°F or below.</p> <p>Serve 1 cup of the Cuban Mojo Ham and Potato Salad into a serving container with 6 orange wedges and a whole grain roll.</p>	
Potatoes, russet, fresh, baked and chilled, 3/4-inch dice	10 pounds			
Red bell peppers, fresh, 1/2-inch dice	2 pounds 2 pounds			
Green onions, fresh, sliced 1/2-inch	10 ounces			
Orange juice		1 quart 1/2 cup		
Olive oil or vegetable oil		1 cup		
Lime juice, fresh		1 1/2 cups		
Garlic, fresh, minced		2 tablespoons		
Oregano, dried		1/4 cup		
Cumin, ground		1/4 cup		
Black pepper, ground		2 tablespoons		
Salt		2 teaspoons		
Oranges, fresh, 138 count, cut into 6 wedges each	14 pounds 12 ounces			
Whole grain roll, 2 ounce equivalents grains		50 each		

Serving Size		1 Serving Provides			
1 cup salad, 1 whole grain roll, 6 orange wedges		2 ounce equivalents meat/meat alternate, 2 ounce equivalents grains, 1/2 cup starchy vegetable, 1/2 cup fruit			
Nutrients Per Serving					
Calories	226	Saturated Fat	2.7 g	Iron	2 mg
Protein	19 g	Cholesterol	34 mg	Calcium	35 mg
Carbohydrate	27 g	Vitamin A	828 IU	Sodium	580 mg
Total Fat	8.8 g	Vitamin C	49 mg	Dietary Fiber	3 g