



VENTURA FOODS, LLC

PERATOR SUPPORT SERVICES

Culinary & Product Development

Name: Roasted Beets, Feta Cheese, Fennel, Arugula and Orange Salad

Yield: 1 entrée

Ingredients:	Quantity		Procedure
	Single	Double	
Roasted beets 1/4rd	1 cup		1. In a clean bowl place all of the ingredients except for 1/2 of the feta cheese, pine nuts and chopped parsley.
Feta cheese, crumbled	2 oz.		2. Toss until well combined. When plating the salad place the lettuces creating a base of the bowl and all of the other ingredients on top.
Fennel, fresh , shaved	2 oz.		3. Sprinkle the remainder of the feta cheese and pine nuts and chopped parsley on top to finish the salad.
Baby arugula	2 cups		
Romaine, cut 1/2" cubes	1 cup		
Orange segments	1/2 cup		
Toasted pine nuts	2 tbs.		
Mediterranean Feta dressing, CGR	2-1/2 oz.		
Chopped parsley	2 tbs.		