

Tabouleh

**FOOD SERVICE  
RECIPE CARD**

INGREDIENTS	QUANTITIES	COST
Total	Amount of Servings	Unit
	8 ½ cup portions	
Tabouleh mix Water Tomatoes, rinsed, cored cut in small dice Parsley, rinsed, destemmed, chopped Green onions, minced Olive oil Lemon juice	3 cups 1 ½ cups 2 each ¼ cup 1 cup ½ cup ¼ cup	

Total Cost \_\_\_\_\_

Per

**Sanitation Instructions:** Wash, rinse, and sanitize all equipment and utensils before and after use. Wash hands before handling food, after handling raw foods, and after any interruption that may contaminate hands. Return all ingredients to refrigerated storage if preparation is interrupted. Verify and record final cooking and hot-holding temperatures using a clean and sanitized thermometer.  
CCP - Critical Control Point

**METHOD:**

- 1) Soak tabouleh in water overnight or until all moisture is absorbed by the tabouleh.
- 2) In a small bowl combine tabouleh and remaining ingredients to form wheat style salad.
- 3) Serve with sliced pita bread or as a side salad.

**Keep below 40 at all times.**