

Savory Cottage Cheese

SAMPLE SIZE

A savory side dish, entrée or breakfast item, crunchy and bursting with flavor.

Preparation Time: 30 minutes **Cook Time:** none

NSLP/SNP crediting information: ½ cup total vegetable (¼ cup red/orange vegetable, ¼ cup other vegetable), 2 ounces Meat/Meat Alternative



INGREDIENTS	50 SAMPLE SERVINGS		100 SAMPLE SERVINGS	
	Weight	Measure	Weight	Measure
Cucumber, Persian or English, unpeeled	4.5 pounds	3 quarts and ½ cup (when diced)	9 pounds	1 gallon, 2 quarts and 1 cup (when diced)
Bell Pepper, red, fresh	5 pounds and 4 ounces	3 quarts and ½ cup (when diced)	10 pounds and 8 ounces	1 gallon, 2 quarts and 1 cup (when diced)
Onion Powder		¼ cup		½ cup
Garlic Powder		¼ cup		½ cup
Sriracha Hot Sauce		2 cups		4 cups
Cottage Cheese, low-fat, low-sodium	12 pounds and 8 ounces	1 gallon, 2 quarts and 1 cup	25 pounds	3 gallons and 2 cups

Make Vegetable Mixture:

1. Wash cucumbers. Cut off the very ends. Then dice into ½ inch pieces. Measure volume and put into large mixing bowl.
2. Wash red peppers and remove stem, seeds and core. Dice into ½ inch pieces. Measure volume and add to mixing bowl with cucumbers. Stir to mix together.
3. Measure and add onion and garlic powder to vegetable mixture, using a ¼ cup for 50 servings and a ½ cup for 100 servings.
4. Measure and add Sriracha to vegetable mixture. Stir well.

Prepare Serving Bowls:

5. Measure cottage cheese and place into another large mixing bowl.

Prepare for Service:

6. Lay out 50 or 100 individual serving bowls on full-size steam table/hotel plans.
7. Scoop ½ cup cottage cheese, using a No. 8 scoop, into each bowl.

Directions Continued

8. Measure ½ cup vegetable mixture per bowl, using a No. 8 scoop, and scatter across top of cottage cheese mixture in each bowl.
9. Cover with parchment paper and hold at 41°F or below for cold service. Place individual servings on full-size steam table/hotel pans for service, with ice underneath to maintain temperature.

MARKETING GUIDE		
Food as Purchased	50 Servings	100 Servings
Cucumbers, Persian or English	5 pounds	9 pounds
Red Bell Peppers	6 pounds	11 pounds
Sriracha Hot Sauce	22 ounces	38 ounce
Cottage Cheese, low-fat, low-sodium	2 gallons or 13 pounds	4 gallons or 25 pounds

NOTES
<p>*See Marketing Guide for purchasing information on foods that will change during preparation or for guidance on purchasing amounts.</p> <p>CCP: Hold cottage cheese item for cold service at 41°F or lower.</p> <p>Flavor profile: Asian-fusion, Vegetarian.</p> <p>Equipment: Two large mixing bowls, measuring cups, spoons, mixing spoons, scoops, No. 8 scoops and 50-100 individual serving bowls.</p> <p>Options: Can substitute other spices such as oregano and dill. Can substitute cherry tomatoes for red bell peppers. Can use other types of liquid hot sauce.</p>

YIELD/VOLUME	
50 Servings	100 Servings
50 serving bowls with 1 cup each	100 serving bowls with 1 cup each