

## Sidepipe Salad

Submitted by Vince Gabrunas

### Components

- 1-1/2 cup Baby Spinach leaves
- 1-1/2 cup chopped Romaine Lettuce
- ½ cup 2% low-fat shredded Mozzarella Cheese
- ½ cup Dried Cranberries
- 1/3 cup roasted low-salt Sunflower Kernels

### Assembly

- Mix Baby Spinach and Romaine Lettuce in a decent-sized bowl.
- Sprinkle Dried Cranberries over spinach/lettuce blend.
- Sprinkle Sunflower Kernels over previous blend.
- Sprinkle Mozzarella Cheese over previous blend.

*Serves one. Scale up accordingly for additional diners.*

### Regular Production Options

- GRN – Field Greens - *replaces Romaine Lettuce.*
- HNY – Honey-Roasted Sunflower Kernels - *replaces un-salted Sunflower Kernels.*
- CDR – Medium or Sharp Cheddar Cheese - *replaces Mozzarella Cheese.*
- CRT – Add ¼ cup shredded fresh Carrots to spinach/lettuce blend.
- GCH – Add 1 cup grilled, seasoned chicken strips - *Diner installed.*

*Additional Limited Productions Options available. Consult your local dinner specialist for details.*