

# HIDEAWAY PIZZA.

## Salads

### General Salad Info

**Pick out any brown wilted lettuce; we only want to serve fresh crisp lettuce**

- **Always use fresh clean ingredients; we don't want cheddar or parmesan stuck on the sides of tomatoes or black olives. This looks unsanitary and sloppy.** A good way to avoid this is to have your cheeses in the pans closest to you, so you don't drop cheeses in other pans when you're making salads.
- **Always wear single use gloves when preparing salads.**
- **Always use today's prepped tomatoes for salads. Rotate yesterday's tomatoes to makeside.**
- **Presentation is extremely important in all salads; attention to detail is a must!**
- **All dine-in salads get dressing on the side, except dine in Caesars & Wedge.**
- **All to-go salads get the dressing on the side except the Wedge.**

### Prep items

- **A full pan of lettuce mix, you need to add equal parts of cabbage & carrots: 4 cups of each for a full pan of mix.**
- **Caesar Croutons mix:** Take one bag (2.5 lbs.) of whole Croutons & crush the croutons while still in the bag. Use your hands or Rolling Pin to crush croutons, try to not break the bag. If bag is full of air, then put a small pin hole in bag to exhaust the excess air. Once the croutons have been thoroughly crushed, dump crushed croutons into a 6 qt. bucket and store covered w/ lid sealed tight. If properly crushed, one bag will fit perfectly into a 6 qt bucket. The crushed croutons should have small bit of croutons, pencil eraser size not just powder.
- **Adding Fried Chicken:** After frying, cut 2x's long side, then 2x's short side.
  - Any Small salad = 1 tender
  - In-betweener = 1 tender
  - Any Large salad = 2 tenders
- **Adding Chicken Breast:** serve 1 breast per salad. Place on pan (no Holes) before cook add 6-8 shakes of Morton's seasoning to one side. Cook chicken ½ way through the oven. Slice breast 5 times, this yields 6 slices.

## Just-A-Beginner (Small)

- Fill a small salad bowl w/ lettuce mixture, about 1.5" above the rim
- Spread 1 RSP diced tomatoes on top of lettuce mixture
- Place 3 black olives on the side of the bowl
- 1/3 of the way around the bowl, place 1 pepperoncini
- Serve with 2 oz. bpc of dressing
- **To-Go:** Small Styrofoam, 1 bpc of dressing

## In-Between (Medium)

- Fill a small salad bowl w/lettuce mixture approx. 2" above the rim
- Place 5 black olives near the edge of the bowl
- 1/3 of the way around the bowl, place 3 pepperoncini
- Add 1H RSP diced ham evenly over the salad mix
- Add 1H RSP shredded cheddar evenly over the ham
- Spread 1H RSP diced tomatoes evenly over the top of the salad
- **If ordered**, a hardboiled egg can be added. Use egg slicer, double cut, fan out and place 1/3 of the way around the bowl.
- Serve w/ 2 - 2 oz. of dressing in bpc
- **To-Go:** Medium Styrofoam, 2 bpc's of dressing

## Caesar

- SM Czar, measure the Romaine in a Small salad bowl
- LRG Czar, measure the Romaine in a Large salad bowl
- In a 3.5 qt container put size measured Romaine, then:
  - Add Grated Parmesan - SM: ¼ RSP, LRG: ½ RSP
  - Add Croutons - SM: ⅔ RSP, LRG: 1H RSP
- Mix both gently w/ a rubber spatula. Mixing too rough will bruise and wilt lettuce quickly.
- Add Caesar dressing using a 2 oz. ladle – SM: ⅓ ladle, LRG: 1 level ladle.
- Mix again w/ spatula. Be gentle.
- Scrape prepared Caesar Salad in a clean SM or LRG bowl
- Sprinkle Shredded Parmesan on top of prepared salad. SM: ¾ RSP, LRG: 1H RSP
- **To-Go:** SM - 1 bpc dressing and LRG - 2 bpc dressing
- When Grilled Chicken is ordered, cook chicken ½ the way through the oven. **1 Chicken Breast** per Salad.
- After cook, make 5 cuts, equaling 6 slices, spread evenly over the lettuce.
- Then add the shredded parmesan, SM: ¾ RSP, LRG: 1H RSP.

## Club (not on menu)

- Cook 1H RSP of bacon in oven on a small pan w/ no holes. Push into the front of oven, at least the length of a pan & let cook for approx. 45 seconds.
- Fill a large salad bowl w/ lettuce mixture, about 2" above the rim
- Spread 1H RSP Turkey (cut in ½" squares) evenly over salad
- Spread 1H RSP diced tomatoes evenly over salad
- Spread 1H RSP shredded cheddar cheese evenly over the salad
- Spread cooked bacon evenly over the shredded cheddar
- Serve w/ 4 oz. of dressing in ramekin
- **To-Go:** Large Styrofoam, 2 bpc's dressing

## Cobb

- Fry 2 chicken tenders for approx. 3-4 minutes. They should float when done.
- Cook 1H RSP of bacon in oven on a small pan w/ no holes. Push in the front of the oven, at least the length of a small pan and cook for approx. 45 seconds.
- Fill a large salad bowl w/ lettuce mixture approx. 2" over the rim
- Spread 1H RSP diced tomatoes evenly over salad
- Spread 1H RSP shredded cheddar cheese evenly over the salad
- Cut chicken 2x's long side, then 2x's short side and place bites evenly over the cheddar cheese
- Spread cooked bacon evenly over the chicken bites
- Add 1 Double sliced egg, spread evenly
- Serve w/ one 4 oz. of dressing in ramekin.
- **To-Go:** Large Styrofoam, 2 bpc's dressing

## Blue Cheese Wedge

- Wedge Prep:
  - Position the head of iceberg lettuce & cut it through the center. Remove any exterior pieces that have (blemishes) brown spots.
  - Next, cut the core of the lettuce away from the head. Then cut one of the halves in ½, creating 2 equal parts.
- Place one quarter head of iceberg lettuce into a SM bowl.
- Cook ¾ RSP bacon in oven on a small pan, w/ no holes. Push into the front of oven, at least the length of a small pan & cook for approx. 45 seconds.
- Pour one level 2 oz. ladle Blue Cheese dressing over the top of the lettuce, so it goes mostly on the face.
- Spread ½ RSP red onions over face of the salad
- Spread ¾ RSP diced tomatoes over face of salad
- Add cooked bacon. Crumble bacon with your fingers & spread evenly
- Take ½ RSP Blue Cheese Crumbles & spread evenly
- **To-Go:** Make in a Small Styrofoam, just like you make a dine-in.

## Greek – Large & Small

- SM - Fill a small salad bowl with Romaine lettuce 1.5” above the rim
- LRG - Fill a large bowl with Romaine lettuce 2” above the rim.
- Spread Red Onion evenly over salad – SM: ½ RSP, LRG: 1 RSP
- Spread Feta cheese crumbles evenly over salad – SM: ½ RSP, LRG: 1H RSP
- Place Banana Peppers evenly over the top: SM: ½ RSP, LRG: 1H RSP
- Slice a tomato into 8 wedges. Place on the edge of the bowl: SM: 2 wedges, LRG: 4 wedges
- Place Kalamata Olives slices evenly over the top: SM: ½ RSP, LRG: 1 RSP
- Place Pepperoncini on the edge: SM: 1, LRG: 2
- Serve w/ Greek dressing on the side: SM: 1 bpc, LRG: 2 bpc.
- **To-Go:** SM - Small Styrofoam, 1 bpc dressing. LRG - Large Styrofoam w/ 2 bpc dressing.

## SouthWest Salad

- Season & cook 1 chicken breast ½ the way through the oven
- After cook cut breast, 4 cuts on shortside and 2 cuts longside. Equally 15 pieces of chicken.
- Fill a large salad bowl w/ lettuce mixture, about 2” above the rim
- Place diced chicken breast in small heap on edge of the lettuce (not rim of bowl). Continue to move around the edge of the salad grouping items around salad.
- Add 1H RSP diced tomatoes
- Add 1 RSP diced onions
- Add 1 RSP diced red peppers
- Add 2 RSP of tortilla strips
- Add 1H RSP shredded cheddar in the middle of the salad
- Serve w/ 4 oz. of Chipotle Ranch in ramekin
- **To-Go:** Large Styrofoam, 2 bpc’s dressing

## Bulk (to-go only)

- Fill Large Bulk salad container full w/ 55 oz. of lettuce mix
- Spread 10 RSP (16 oz.) diced tomatoes evenly over salad
- Spread 40 black olives evenly over the salad
- Spread 20 pepperoncinis evenly over the salad
- Comes with 32 oz. of selected dressings, 4 full squat cups. Place the 4 squat cups in the corners of the pan and secure the lid.

## Jr. Bulk (to-go only)

- Fill Jr. Bulk salad container with 27 oz. lettuce mix
- Spread 5 RSP (8 oz.) diced tomatoes evenly over the salad
- Spread 20 black olives over the salad
- Spread 10 pepperoncini’s over the salad
- Comes with 18 oz. of selected dressings, 3 squat cups ¾ full. Serve the dressings separately.