Gem Squash Salad

-Cut Squash in Half (15 squash for 60-70 people) & scoop out the seeds

-Julienne Cut raw squash into slender strands (store in airtight container)



-Mix up dressing/marinade and store in glass measuring cup

(14 tbsp lemon juice, 14 tbsp olive oil, salt & pepper)

-Quarter 5 pints of cherry tomatoes and store in airtight container

-chop up fresh oregano & basil and store

-At 9:30am on Salad bar day, add dressing/marinade to squash and let sit for 1 hour

-after one hour drain off excess dressing

-Add tomatoes, oregano & basil plus one container of crumbled feta cheese