

TEST Recipe

Recipe: 825730 Southwest Dip & Chip, TEST

Recipe Source: Test Recipes
 Recipe Group: Test Recipes for MRS

Recipe HACCP Process: #2 Same Day Service

Alternate Recipe Name: Southwest Dip and Chips TEST

Number of Portions: 100
 Size of Portion: 1 serving

825057 Spray, Food Release, Veg Oil, #2514.....	5 GRAM	1. Spray braising pan with food release spray.
825107 Beef, Ground, 80/20 Raw-to Cook & Drain,#1001.... 825078 Onions, FRZ, Chopped, DC, #1610..... 825023 Peppers, Green, Diced. FRZ, DC, #1613.....	17 LB,raw wgt, yield incl 3 CUP, Chopped 1 QT	2. Brown ground beef and drain. Press draining beef to remove excess fat. After draining ground beef, return to pan to continue cooking. 3. Add onions and green peppers. Sauté for two to four minutes or until onions and peppers are tender. CCP: Heat to 155° F or higher for at least 15 Seconds
825446 Spice Blend, Southwest, No Salt, #2735..... 825080 Salt, Table, Distributor Choice, #2723..... 825079 Garlic Powder, #2709..... 825430 Water, Municipal, Mississippi..... 825098 Tomato Paste, CND, #10, DC/USDA, #2825.....	1 1/8 CUP 1 TBSP 1/4 CUP + 1/2 TBSP 2 QT 1 QT + 3 3/4 CUP	4. Combine Southwest Seasoning Blend, salt, and garlic powder. 5. Add enough water to dry seasonings to mix well and add to ground beef mixture. Mix and heat. 6. Add tomato paste to ground beef mixture. Blend and cook until mixture turns dark red. Stir frequently to prevent burning. 7. Add remaining water and simmer for 10 minutes or until mixture is no longer watery. Keep warm to combine with other ingredients. CCP: Heat to 155° F or higher for at least 15 Seconds
825396 Sour Cream, Cultured, DC MS #16..... 825084 Mayonnaise, Reduced Calorie, Gallon, DC,#2249... 825399 Cheese, Shredded, American, USDA, DC, #1306.... 825078 Onions, FRZ, Chopped, DC, #1610.....	3 QT 2 QT 3 LB 1 QT, Chopped/diced	8. Combine sour cream, mayonnaise, cheese, and onion for filling. Set aside.
825057 Spray, Food Release, VegOil, #2514..... 825599 Salsa, #10, Low Sodium, USDA Foods 100330..... 825066 Jalapenos, Sliced, Peppers, Nacho, DC, #2810..... 825399 Cheese, Shredded, American, USDA, DC, #1306....	5 GRAM 2 QT 2 1/2 CUP 2 1/4 LB	9. Spray four full-size steam table pan with food release spray. 10. In each pan, evenly distribute ingredients in layers as follows: (1) 8 cups of ground beef mixture (2) 2 cups salsa spread evenly (3) 1/2 cup drained jalapenos (optional - see notes section) (4) 5 cups of sour cream mixture (5) 2 cups of shredded cheese

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		<p>11. To bake: Convection oven 325 degrees F for 10 to 15 minutes until cheese is melted and mixture reaches desired temperature.</p> <p>CCP: Heat to 155° F or higher for at least 15 Seconds</p>
825164 Chips, Tortilla, WG, Bulk, DC, #2125.....	6 LB + 4 OZ	<p>12. At end of cooking time, cover pans with foil or saran wrap and hold in warmer until service.</p> <p>13. Portion 9 chips in containers and hold for service.</p> <p>14. Portion beef mixture with #8 scoop and serve with container of chips. Each portion provides 2 3/4 oz. eq. of meat/meat alternate, 1 oz. eq. whole grain, and 1/4 cup of red/orange vegetable.</p> <p>CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30 minutes. Leftovers should be covered, labeled, and dated. Qui ck chill within 6 hours to 41 degrees F. or lower.</p>

*Nutrients are based upon 1 Portion Size (1 serving)

Calories	525 kcal	Cholesterol	74.31 mg	Sugars	*4.22* g	Calcium	*225.63* mg	63.64%	Calories from Total Fat
Total Fat	37.15 G	Sodium	1009.24 mg	Protein	18.93 g	Iron	*2.27* mg	26.99%	Calories from Saturated Fat
Saturated Fat	15.76 g	Carbohydrates	28.42 g	Vitamin A	*991.11* IU	Water ¹	*94.22* G	0.00%	Calories from Trans Fat
Trans Fat ²	0.00 g	Dietary Fiber	3.05 g	Vitamin C	*8.99* mg	Ash ¹	*1.84* G	21.63%	Calories from Carbohydrates
								14.41%	Calories from Protein

N/A - denotes a nutrient that is either missing or incomplete for an individual ingredient
 * - denotes combined nutrient totals with either missing or incomplete nutrient data
¹ - denotes optional nutrient values
² - Trans Fat value is provided for informational purposes only, not for monitoring purposes.

Notes

Production Notes:

For elementary grades, you may want to eliminate the jalapeno pepper.
 Jalapeno pepper can also be chopped at added at the end of cooking the meat mixture.

Purchasing Guide:

Use USDA Food products when available.

Miscellaneous Notes:

Yield: 100 servings: 4 full-size steam table pans

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