

CHIPS WITH SALSA AND GUACAMOLE-BRIGGS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grain, ¼ cup red/orange vegetable, ¼ cup other vegetable



NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 1 portion - see Step 5 for portion size

WHOLE GRAINS : VEGETABLES (RED/ORANGE) : VEGETABLES (OTHER)

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Guacamole, Bulk, Frozen, #1629	19 bags
Salsa, Bulk, #2823	1 1/2 gallons
Chips, Corn, Bulk, WGR #2124	6 pounds , 1 pound each

DIRECTIONS

1. Thaw the bags of guacamole in the refrigerator overnight.
2. Portion ¼ cup of salsa with a #16 scoop into a 2-ounce container and cover with a lid. Refrigerate for service.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
3. As close as possible to the time of service, portion 3 ounces of guacamole with a #10 scoop into each individual servings container. Cover the guacamole with a lid and refrigerate.
 To prevent browning, keep the product covered and refrigerated.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.
4. Portion 1 ounce of chips (9 chips) into a boat for service.
5. On the serving line, place the guacamole and the salsa in the boat with chips and offer them to students. Portion 9 chips with salsa and guacamole per serving. Each portion provides 1 oz. eq. whole grains, ¼ cup red/orange vegetable, and ¼ cup other vegetable.
 Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

SERVING NOTES

To prevent browning, keep product covered and refrigerated.

NUTRIENTS PER SERVING

Calories	322	Dietary Fiber	5.62 g	Sodium	837.00 mg	Sat. Fat	5.20 g
Carbohydrates	28.48 g	Protein	3.08 g	Total Fat	23.21 g	Trans Fat	0.00 g