

# CHIPS WITH SALSA AND GUACAMOLE-USDA FOODS

**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 serving line, place the guacamole and the salsa in the boat with chips and offer 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	314	Dietary Fiber	6.84 g	Sodium	539.31 mg	Sat. Fat	5.20 g
Carbohydrates	26.92 g	Protein	3.08 g	Total Fat	23.21 g	Trans Fat	0.00 g