

# WHOLE KERNEL CORN (CANNED)



VEGETABLES (STARCHY)

**MEAL COMPONENT CONTRIBUTION:**

½ cup starchy vegetable

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup

**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Corn, Yellow, Canned, Whole Kernel, #10, Low Sodium, #2809	5 #10 can(s) + 3 1/4 cup(s)
Margarine, Bulk, #1319	1 cup(s)

**DIRECTIONS**

1. COOKING METHODS

To steam corn:

- Place canned corn in solid steamtable pans.
- Steam for 2 minutes and drain.

To boil corn:

- Place canned corn in pot.
- Cook for 6 to 8 minutes. Add water if needed.
- Transfer corn to solid steamtable pan.

CCP: Heat to 155 degrees F or higher for 15 seconds at the completion of the cooking process.

2. Melt margarine and pour over cooked corn. Stir gently to combine.

3. Serve immediately or cover with plastic wrap and place in warmer until ready for service.

Portion with a perforated 4 ounce spoodle or #8 scoop per serving. Each portion provides ½ cup of starchy vegetable.

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. Quick chill within 6 hours to 41 degrees F or lower.

**PRODUCTION NOTES**

Use USDA Foods or Department of Defense (DOD) foods when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if recipe is altered.

If changes are made in ingredients, check crediting information and re-calculate the nutrition analysis.

”Culinary Techniques for Healthy School Meals: Preparing Vegetables“ provides seasoning and serving ideas for vegetables.

**NUTRIENTS PER SERVING**

Calories	101	Dietary Fiber	1.99 g	Sodium	132.83 mg	Sat. Fat	0.99 g
Carbohydrates	19.66 g	Protein	2.76 g	Total Fat	2.75 g	Trans Fat	0.00 g