

TOMATOES WITH DIP (FRESH)



MEAL COMPONENT CONTRIBUTION:

½ cup red/orange vegetable

NUMBER OF PORTIONS: 32 **SIZE OF PORTION:** ½ cup

RECIPE HACCP PROCESS: #1 - No cook

VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 32 SERVINGS)
Tomatoes, Fresh, Grape, #4109	6 pound(s)
Dressing, Fat Free Ranch, 12 gram, #2208	16 packet(s)
Dressing, Fat Free 1000 Island, 12 gram, #2207	16 packet(s)

DIRECTIONS

- Wash tomatoes. Either grape or cherry tomatoes may be used.
- Place individual serving containers on sheet pans (18" x 26" x 1").
Place ½ cup tomatoes (about 6 cherry tomatoes) in an individual portion container.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion 1 individual container and 1 packet dressing per serving. Each portion provides ½cup of red/orange vegetable.
CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers.

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 Salads" provides seasoning and serving ideas for salads.

NUTRIENTS PER SERVING

Calories	33	Dietary Fiber	0.94 g	Sodium	127.65 mg	Sat. Fat	0.04 g
Carbohydrates	6.95 g	Protein	0.72 g	Total Fat	0.28 g	Trans Fat	0.00 g