

SALSA - USDA FOODS



VEGETABLES (RED/ORANGE)

MEAL COMPONENT CONTRIBUTION:

1/8 cup red/orange vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 soufflé cup

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Salsa, Bulk, #A237-USDA Foods	3 quarts + 1/2 cup

DIRECTIONS

- Portion 1 ounce of salsa in each soufflé cup for service.
- Cover and refrigerate the salsa until ready for service.
 CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion 1 soufflé cup per serving. Each portion provides 1/8 cup 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.

NUTRIENTS PER SERVING

Calories	6	Dietary Fiber	0.61 g	Sodium	21.33 mg	Sat. Fat	0.00 g
Carbohydrates	1.22 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g