

GUACAMOLE



VEGETABLES (OTHER)

MEAL COMPONENT CONTRIBUTION:

1/8 cup other vegetable

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 2-ounce portion cup

RECIPE HACCP PROCESS: #1 - No cook

| INGREDIENT | MEASURE (FOR 96 SERVINGS) |
|--------------------------------|---------------------------|
| Guacamole, Bulk, Frozen, #1629 | 5 pounds |

DIRECTIONS

1. Thaw the bags of guacamole in the refrigerator overnight.
2. With a #16 scoop, portion a ¼ cup serving in a 2-ounce portion cup then cover with a lid. Hold in the refrigerator until ready for service.
Prepare only what is needed for that day's service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes.

3. Portion one 2-ounce cup of guacamole per serving. Each portion provides 1/8 cup other vegetable. To prevent browning, keep product covered and refrigerated.

CCP: Cover, label, and date any leftover s. Refrigerate at 41 degrees F or lower.

SERVING NOTES

To prevent browning, keep product covered and refrigerated.

NUTRIENTS PER SERVING

| | | | | | | | |
|---------------|--------|---------------|--------|-----------|-----------|-----------|--------|
| Calories | 152 | Dietary Fiber | 4.05 g | Sodium | 334.00 mg | Sat. Fat | 2.53 g |
| Carbohydrates | 6.07 g | Protein | 1.01 g | Total Fat | 15.17 g | Trans Fat | 0.00 g |