

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	12 bag(s)

DIRECTIONS

1. Thaw bags of guacamole in refrigerator overnight.
2. Portion a 2 ounce serving in a 2-ounce portion cup. Cover with lid and refrigerate. 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	113	Dietary Fiber	3.78 g	Sodium	227.00 mg	Sat. Fat	1.89 g
Carbohydrates	3.78 g	Protein	3.78 g	Total Fat	9.45 g	Trans Fat	0.00 g