

**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