SOUTHWEST DIP AND CHIPS-USDA-BRIGGS

MEAL COMPONENT CONTRIBUTION:
3 oz. eq. of meat/meat alternate, 1¼ oz. eq. whole grain, ¼ cup of red/orange vegetable.
NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 portion - see Step 6 for portion size
RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS : VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Beef, Gound, 80/20, #1001	17 pounds
Onions, Frozen, Diced, #1610	3 cups
Peppers, Green, Diced, Frozen, #1613	1 quart
Spice Blend MS, Southwest, No Salt, #2735	1 1/8 cups
Salt, Table, #2723	1 tablespoon
Garlic Powder, #2709	1/4 cup + 1 1/2 teaspoons
Water, Municipal, Mississippi	2 quarts
Paste, Tomato, #10 Can, #2825	1 quart + 3 3/4 cup
Sour Cream, Cultured, MS	3 quarts
Mayonnaise, Reduced Calorie, Bulk, #2249	2 quarts
Cheese, American, Grated/Shredded, USDA	3 pounds
Onions, Frozen, Diced, #1610	1 quart
Pan Release Spray, Vegetable Oil, #2514	10 second spray
Salsa, #10 Can, USDA Foods #100330	2 quarts
Peppers, Jalapeño, Sliced, #2810	2 1/2 cups
Cheese, American, Grated/Shredded, USDA	2 pounds + 4 ounces
Chips, Tortilla, Light Salt, Bulk, #2125	6 pounds + 4 ounces

DIRECTIONS

1. Thaw the ground beef, onions, and green peppers in the refrigerator. Drain the onions and green peppers thoroughly before adding to the recipe.
   CCP: Hold under refrigeration (41 degrees F. or lower) until ready for assembly.
2. Spray a braising pan with food release spray.
3. Brown the ground beef then drain it. Press the draining beef to remove excess fat.
   After draining the ground beef, return to it pan to continue cooking.
4. Add the onions and green peppers. Sauté them for two to four minutes, or until onions and peppers are tender.
5. Combine the Southwest Seasoning Blend, salt, and garlic powder.
6. Add enough water to the dry seasonings to mix them together well. Incorporate the seasoning mixture into the ground beef. Stir the mixture well to combine.

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DIRECTIONS

7. Add the tomato paste to the ground beef mixture. Blend it in well and cook until the mixture turns dark red. Stir the ingredients frequently to prevent burning.
8. Add the remaining water and simmer it for 10 minutes, or until the mixture is no longer watery. Keep this mixture warm to combine with other ingredients in step 11.

   CCP: Heat to 155 degrees F or higher for 17 seconds at the completion of the cooking process. If the manufacturer instructions on the package or case have a higher temperature, follow those recommendations.
9. Combine sour cream, mayonnaise, cheese, and onion for filling. Set aside for step 11.
10. Spray full-size steam table pans with food release spray (for 100 servings use four steam table pans) Preheat the oven (325 degrees F for Convection oven, 350 degrees F for Conventional oven).
11. In each pan, evenly distribute ingredients in the layers as follows:
    - 8 cups of the ground beef mixture
    - 2 cups of salsa, spread it evenly over the beef mixture
    - ½ cup of drained jalepenos (optional - see notes section)
    - 5 cups of the sour cream mixture
    - 2 cups of shredded cheese
12. To bake:
    - Convection oven 325 degrees F for 10 to 15 minutes
    - Conventional oven 350 degrees F for 15-17 minutes

    until cheese is melted and mixture reaches desired temperature

    CCP: Heat to 165 degrees F or higher for 15 seconds at the completion of the cooking process.
13. At end of the cooking time, serve it immediately, or cover the sheet pans and place them in a warmer until ready for service. If aluminum foil is used as a cover, cut holes in the aluminum foil.

    CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher.
14. Portion 13 chips in containers and hold for service.
15. Portion beef mixture with #8 scoop and serve with coontainer of chips.
    Each portion provides 3 oz. eq. of meat/meat alternate, 1¼ oz. eq. whole grain, and ¼ cup of red/orange vegetable.

    CCP: Hold and maintain product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Leftovers of the dip that have not been combined with the chips should be covered, labeled, and dated. Quick chill within 2 hours to 70 degrees F or lower and from 70 to 41 degrees F or lower within an additional 4 hours. Any chips and dip that have been combined in one container should be discarded.

PRODUCTION NOTES

- Do not substitute canned tomatoes for fresh sliced tomatoes.
- If students do not prefer spicy foods, jalapenos may be eliminated. Nutrient analysis will need to be recalculated if jalapenos are not included in the recipe.
- Thaw the ground beef, onion, and peppers in the refrigerator. Drain the thawed onions and peppers thoroughly before adding to the recipe.

PURCHASING GUIDE

Use USDA Foods or Department of Defense (DoD) products when available.

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MISCELLANEOUS NOTES

- Refer to the USDA FNS Food Buying Guide for School Meal Programs and/or the item's product-formulation statement for quantities to purchase if the recipe is altered.
- If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	525	Dietary Fiber	2.00 g	Sodium	954.00 mg	Sat. Fat	14.50 g
Carbohydrates	27.00 g	Protein	19.00 g	Total Fat	36.00 g	Trans Fat	0.00 g