

SALSA**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

VEGETABLES (RED/ORANGE)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Salsa, Bulk, #2823	3 quarts + 1/2 cup

DIRECTIONS

1. Use a 1 ounce ladle to portion 1 fluid ounce of salsa in each soufflé cup for service.
2. Cover and refrigerate until ready for service.

CCP: Hold under refrigeration (41 degrees F or lower) until ready for service.

3. 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	10	Dietary Fiber	1.00 g	Sodium	70.00 mg	Sat. Fat	0.00 g
Carbohydrates	2.00 g	Protein	0.00 g	Total Fat	0.00 g	Trans Fat	0.00 g