

PIMENTO CHEESE

MEAT/MEAT ALTERNATE

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. meat/meat alternate

NUMBER OF PORTIONS: 50 **SIZE OF PORTION:** 1/3 cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Pimentos, Diced, Canned, #2817	3/4 cup
Cheese, American, Grated/Shredded, #1306	3 pounds + 4 ounces
Mayonnaise, Reduced Calorie, Bulk, #2249	2 cups

DIRECTIONS

1. Drain the liquid from the pimento peppers.
2. Combine the shredded cheese, mayonnaise, and drained pimentos. Mix the ingredients lightly until they are well blended.
Cover and refrigerate until ready for service

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

3. Portion pimento cheese mixture with a #12 scoop (1/3 cup) in individual portion containers. Each portion provides 1 oz. eq. meat/meat alternate.

CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service. Check temperature every 30 minutes. Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

PRODUCTION NOTES

Use USDA Foods products 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	147	Dietary Fiber	0.05 g	Sodium	445.00 mg	Sat. Fat	6.56 g
Carbohydrates	1.83 g	Protein	6.27 g	Total Fat	12.57 g	Trans Fat	0.00 g