

CHIPS WITH SALSA AND GUACAMOLE (WGR)-

MEAL COMPONENT CONTRIBUTION:

1 ¼ oz. eq. whole grain, ¼ cup red/orange vegetable, ¼ cup other vegetable

NUMBER OF PORTIONS: 96 **SIZE OF PORTION:** 1 portion - see Step 5 for portion size

RECIPE HACCP PROCESS: #1 - No cook



WHOLE GRAINS : VEGETABLES (RED/ORANGE) : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 96 SERVINGS)
Guacamole, PC Cup, Frozen #1629	96 PC packs
Salsa, Bulk, #2823	1 1/2 gallons
Chips, Corn, Bulk, WGR #2124	6 pounds , 1 pound each

DIRECTIONS

- Thaw the portion containers of frozen guacamole in the refrigerator overnight.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion ¼ cup of salsa with a #16 scoop into a 2-ounce container and cover with a lid. Refrigerate the salsa until ready for service.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Portion 1 ounce of chips (13 chips) into a boat for service. Cover and hold for service.
- Place the guacamole and salsa in the boats with chips on the line for service.
CCP: Cover and hold under refrigeration (41 degrees F or lower) until ready for service.
- Offer one portion of the chips with salsa and guacamole per serving. Each portion provides 1 ¼ oz. eq. whole grains, cup red/orange vegetable, and ¼ cup other vegetable.
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

Thaw the portion containers of frozen guacamole in the refrigerator overnight.

PURCHASING GUIDE

- Use USDA Foods products when available.
- 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.

MISCELLANEOUS NOTES

If changes are made in ingredients, check the crediting information and re-calculate the nutrition analysis.

NUTRIENTS PER SERVING

Calories	257	Dietary Fiber	5.00 g	Sodium	665.00 mg	Sat. Fat	2.50 g
Carbohydrates	27.00 g	Protein	3.00 g	Total Fat	16.00 g	Trans Fat	0.00 g