

RASPBERRY CHURROS (WGR)



WHOLE GRAINS

MEAL COMPONENT CONTRIBUTION:

¾ oz. eq. whole grain

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 1 Churro

RECIPE HACCP PROCESS: #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Churro, Raspberry, WGR, IW, #1249	100 Churros

DIRECTIONS

1. Prepare the churros for service according to instructions on the package or case.
2. Place the churros on the line for service.
 CCP: Cover and hold for service at 135 degrees F or higher.
3. Portion one churro for serving. Each portion provides ¾ oz. eq. whole grain.
 CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Discard any leftovers.

PURCHASING GUIDE

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	160	Dietary Fiber	1.00 g	Sodium	75.00 mg	Sat. Fat	1.00 g
Carbohydrates	27.00 g	Protein	2.00 g	Total Fat	4.50 g	Trans Fat	0.00 g