

CRISPY ONION RINGS (WGR)- MERCHANTS

MEAL COMPONENT CONTRIBUTION:

1 oz. eq. whole grains and ¼ cup of other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 5 rings

RECIPE HACCP PROCESS: #2 - Same day service



WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Onion Rings, Breaded, WGR, Frozen, #1630	500 pieces

DIRECTIONS

1. Preheat the oven to the temperature listed on the case or package.
2. Line sheet pans with parchment paper.
3. Place the frozen onion rings on parchment-lined sheet pans. Bake onion rings until crispy according to package directions.

CCP: Heat to 165 degrees F or higher for at least 15 seconds at the completion of the cooking process. If manufacturer instructions on the package or case have a higher temperature, follow those recommendations.

4. Serve the onion rings immediately. If that is not an option, place them under a heat lamp to keep onion rings crisp. The onion rings may also be covered with aluminum foil and placed in the warmer. Cut holes in the aluminum foil to allow the steam to escape.

CCP: Cover and hold for service at 135 degrees F or higher.

5. Portion five onion rings per serving. Each portion provides 1 oz. eq. whole grains and ¼ cup of other vegetable.

CCP: Hold and maintain the product at a minimum temperature of 135 degrees F or higher. Check temperature every 30 minutes. Discard any leftovers.

PRODUCTION 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	190	Dietary Fiber	3.00 g	Sodium	170.00 mg	Sat. Fat	1.00 g
Carbohydrates	32.00 g	Protein	3.00 g	Total Fat	7.00 g	Trans Fat	0.00 g