

CRISPY ONION RINGS (WGR)- BRIGGS

MEAL COMPONENT CONTRIBUTION:

2 ¼ oz. eq. whole grain, ¼ cup other vegetable

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** 4 rings

RECIPE HACCP PROCESS: #2 - Same day service



WHOLE GRAINS : VEGETABLES (OTHER)

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Onion Rings, Breaded, WGR, Frozen, #1630	400 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 four onion rings per serving. Each portion provides 2 ¼ oz . eq. whole grains and ¼ cup other vegetable.

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

NUTRIENTS PER SERVING

Calories	180	Dietary Fiber	3.00 g	Sodium	135.00 mg	Sat. Fat	1.00 g
Carbohydrates	26.00 g	Protein	3.00 g	Total Fat	7.00 g	Trans Fat	0.00 g