SEAFOOD BASKET

MEAL COMPONENT CONTRIBUTION:

2 oz. eq. meat/meat alternate, 3½ oz. eq. whole grains NUMBER OF PORTIONS: 50 SIZE OF PORTION: 1 serving RECIPE HACCP PROCESS: #2 - Same day service

MEAT/MEAT ALTERNATE : WHOLE GRAINS

INGREDIENT	MEASURE (FOR 50 SERVINGS)
Codfish, Nugget, #1040	150 codfish nuggets
Shrimp Poppers, Frozen, #1042	9 pounds + 8 ounces
Hushpuppies, Frozen, #1210	100 hushpuppies

DIRECTIONS

1. Place the shrimp, fish nuggets and hushpuppies on paper-lined sheetpans and bake according to package directions.

CCP: Heat to 135 degrees F or higher for 15 seconds at the completion of the cooking process. If manufacturer instructions on package or case have a higher temperature, follow those recommendations.

 For each serving, portion 3 nuggets, 18 shrimp, and 2 hushpuppies in a boat. Each portion provides 2 oz. meat/meat alternate and 3½ oz. eq. whole grains. Have ketchup, tartar sauce, and hot sauce available for self-service. The condiments are not included in the nutrient analysis of this recipe.
CCP: Hold and maintain product at a minimum temperature of 135 degrees F. Check temperature every 30

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NUTRIENTS PER SERVING

Calories	464	Dietary Fiber	3.18 g	Sodium	1108.67 mg	Sat. Fat	3.31 g
Carbohydrates	45.77 g	Protein	22.72 g	Total Fat	21.55 g	Trans Fat	0.00 g