

# HONEYDEW CUBES (FRESH)

**MEAL COMPONENT CONTRIBUTION:**

½ cup fruit

**NUMBER OF PORTIONS:** 100 **SIZE OF PORTION:** ½ cup

**RECIPE HACCP PROCESS:** #1 - No cook


FRUITS

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Honeydew Melons, Fresh, #4207	41 pounds

**DIRECTIONS**

1. Rinse the melons under cool, clean, running water. Drain the melons thoroughly.
2. Peel the rind from the honeydew melons. Remove the seeds and pith.  
Cube the melons into bite-size pieces.
3. Portion ½ cup cut melons with #8 scoop or 4 ounce spoodle in individual portion containers for service. Cover and place under refrigeration until ready for service  
ALTERNATE INSTRUCTIONS: Place cantaloupe pieces in 2 inch deep serving pans. Cover and place under refrigeration until ready for service.  
CCP: Hold cut product under refrigeration 41 degrees F or lower.
4. If serving melon from steamtable pans, portion with 4 ounce spoodle or # 8 scoop for ½ cup fruit. If serving individual portions, portion 1 individual portion container.  
Each portion provides ½ cup fruit.  
CCP: Hold cut product under refrigeration (41 degrees F or lower) for a maximum of 1 day. Leftovers should be covered, labeled, and dated. If unable to hold under refrigeration, throw away after 4 hours.

**PRODUCTION NOTES**

Use USDA Foods or Department of Defense (DoD) products when available.

Refer to USDA FNS Food Buying Guide for School Meal Programs for quantities to purchase if different varieties of fruit are used (such as other types of fruit).

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

"Culinary Techniques for Healthy School Meals: Preparing Fruits" provides seasoning and serving ideas for fruits.

**NUTRIENTS PER SERVING**

Calories	67	Dietary Fiber	1.49 g	Sodium	33.00 mg	Sat. Fat	0.07 g
Carbohydrates	16.90 g	Protein	1.00 g	Total Fat	0.26 g	Trans Fat	0.00 g