

PEAR AND KIWIFRUIT MEDLEY



FRUITS

MEAL COMPONENT CONTRIBUTION:

½ cup fruit

NUMBER OF PORTIONS: 100 **SIZE OF PORTION:** ½ cup**RECIPE HACCP PROCESS:** #1 - No cook

INGREDIENT	MEASURE (FOR 100 SERVINGS)
Pears, Canned, Light Syrup, Diced, #2414	2 #10 cans + 4 cups
Kiwi Fruit, Fresh, Whole, #4208	50 each

DIRECTIONS

- Chill the cans of pears in the refrigerator.
CCP: Hold under refrigeration (41 degrees F or lower).
- Open the cans of pears and do not drain the liquid. Pour the pears into a large bowl.
- Rinse the kiwifruits in cool, running water. Drain the kiwifruit thoroughly and allow them to dry thoroughly.
- Peel the kiwifruit. Cut each kiwifruit in half (shortways), then cut each half into four wedges.
- Add the kiwifruit wedges to the pears.
Toss the fruit gently to mix.
Cover and refrigerate the fruit until ready for service.
CCP: Cover and hold the product under refrigeration (41 degrees F or lower) until ready for service.
- Place the Kiwifruit and Pear Medley on the line for service.
CCP: Hold product under refrigeration (41 degrees F or lower).
- Portion with 4 ounce spoodle or # 8 scoop (½ cup) per serving. Each portion provides ½ cup fruit.
CCP: Hold under refrigeration (41 degrees F or lower). Cover, label, and date any leftovers. Refrigerate at 41 degrees F or lower.

PRODUCTION NOTES

- Use USDA Foods products when available.
- Chill the cans of pears in the refrigerator.

PURCHASING GUIDE

Refer to 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	63	Dietary Fiber	2.26 g	Sodium	4.64 mg	Sat. Fat	0.01 g
Carbohydrates	16.20 g	Protein	0.57 g	Total Fat	0.22 g	Trans Fat	0.00 g