

Recipe Name: Fresh Salsa						File No:																				
Grade Group: K-12						HACCP Process: <input checked="" type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step																				
Number of Portions: 100																										
Portion Size: ¼ cup																										
Serving Utensil: 2 oz. Spoodle																										
Servings per Pan:																										
Ingredients:			Weight:			Measure:			Procedure:																	
Tomatoes, whole fresh OR Frozen peeled and diced tomatoes, thawed and drained			8 lbs., 12 oz. OR 7.5 lbs.			13 cups			1. Blanch tomatoes by cutting a small X through the skin on the bottom of each tomato. Drop into boiling water for 60 seconds, then transfer to ice water to cool for 2 minutes. Peel and finely dice tomatoes. Drain briefly. Place in a large mixing bowl. OR Place thawed and drained tomatoes in a large mixing bowl. 2. Peel, then finely dice onion and add to tomato. 3. Remove stem, seeds and ribs from fresh peppers. Finely dice and add to bowl. 4. Finely chop cilantro leaves and down ½ the length of the stem, add to bowl. 5. Add lime juice, cumin and salt to bowl. Toss to distribute ingredients 6. Chill for 1 hour or to below 41' prior to service. 7. Serve ¼ cup portions.																	
White or yellow onion, whole, fresh Bell or Poblano peppers, diced			3 lbs. 3 lbs.																							
Fresh cilantro			12 oz.																							
Lime juice, freshly squeezed Cumin, ground Salt			10 oz.			1 ¼ cups 5 tsp. 2 ½ tsp.																				
Total Yield			Number of Pans:			Equipment (if not specified in procedures above):																				
Weight: 14 lbs.		Measure (volume): 26 cups		Pan Size:																						
Meal Component Contribution Based on Portion Size															Nutrient Analysis Based on Portion Size											
Meat/Meat Alternate									Calories:																	
Vegetable Subgroups									DG		B/P		R/O		S		O		A		Saturated Fat (g):					
													1/8 c				1/8 c				Sodium (mg):					
Fruits																										
Grains																										

DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other A=Additional [Food Buying Guide](#) (FBG)

