



RECIPE NAME: Mexicali Corn

File No:

Grade Group: K-8, 9-12	HACCP Process: <input type="checkbox"/> #1 No Cook <input type="checkbox"/> #2 Cook & Serve Same Day <input type="checkbox"/> #3 Includes Cooling Step
Number of Portions: 50	
Portion Size: ¼ cup	
Serving Utensil: #16 scoop	
Servings per Pan: 25	

Recipe Adapted From:

Child Nutrition
Recipe Box



Ingredients	Weight	Measure	Procedure
Onions, Raw, Chopped	6 oz	1 cup	1. In a large stock pot, add onions, green peppers, red peppers, chili powder, butter, and cumin. Sauté uncovered over high heat for 2-3 minutes or until onions are translucent, stirring occasionally. 3. Add corn and pimientos. Sauté uncovered over medium heat for 2 minutes. Stir well. CCP: Heat to 135° F or higher. 4. Pour 2 qt ¼ cup into a steam table pan (12" x 20" x 2 ½"). For 50 servings, use 2 pans. 5. Portion with #16 scoop (¼ cup). CCP: Hold for hot service at 135° F or higher. Crediting: ⅛ c. starchy, ⅛ c. additional vegetable*
Bell Peppers, Green, Raw, Chopped	8 oz	1½ cup	
Bell Peppers, Red, Raw, Chopped	8 oz	1½ cup	
Chili Powder		3 Tbsp + 1 tsp	
Butter		¼ cup	
Cumin, Ground		1 ½ tsp	
Corn, Frozen, Thawed, Drained	4 lb 4 oz		
Pimiento, Canned, Drained, Chopped	4 oz		
Total Yield:		Number of Pans: 2	
Weight: 5 lb 2 oz	Measure (volume):	Pan Size: 12" x 20" x 2 ½"	

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Specify the grade group in the columns:	Grade Group: K-8, 9-12					Equipment (if not specified in procedures above): DG=Dark Green B/P=Beans/Peas (Legumes) R/O=Red/Orange S=Starchy O=Other
Meat/Meat Alternate						
Vegetable Subgroups <u>total: ¼ cup*</u>	DG	B/P	R/O	S	O	
				⅛ c.		
Fruits						
Grains						
Calories:	40					
Saturated Fat (g):	0.70 g					
Sodium (mg):	102.69 mg					