

File No:

| Grade Group: K-8, 9-12 Number of Portions: 100 Portion Size: ½ cup Serving Utensil: #8 scoop | | HACCP Process: □ #1NoCook □ #2 Cook & Serve Same Day □ #3 Includes Cooling | | D . Al . IF | |
|---|---|---|--|---|-----------------------------|
| | | | | Recipe Adapted From: Sheboygan Area | |
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| | | | | and Deerfield | Let's Cook |
| Servingsper Pan: | | Step | | School Districts | WISCONSIN SCHOOL MEALS ROCK |
| Ingredients | Weight | Measure | Procedure | | |
| Beans, Black, Canned, Drained, Rinsed Beans, Garbanzo, Canned, Drained, Rinsed Beans, Kidney, Red, Canned, Drained, Rinsed Corn, Canned, No Added Salt Onions, Red, Raw, Chopped Basil, Fresh, Chopped Lemon Juice (from 4 lemons) Lemon Zest (from 4 lemons) Honey Black Pepper, Ground Garlic, Dried Granulated | | 1#10 can 1#10 can 1#10 can 2#10 cans 3 cups ¾ cup 3 Tbsp 3 Tbsp 1 tsp 1 Tbsp + 1 tsp | 2. Mix lem gar 3. Pou 4. Cov CC | all beans and corn together in a large container. all remaining dressing ingredients together (onion, basil, on juice, lemon zest, honey, black pepper, granulated ic). r dressing over beans and corn. Mix well. rer and refrigerate until service. P: Hold for cold service at 41°F or lower. liting: ¼ c. B/P, ⅓ c. starchy, ⅓ c. additional vegetable* | |
| Total Yield | Number of Pans: | | | | |
| Weight: Measure (volume): | Pan Size: | | | | |
| Meal Con | nponent Contrib | ution/Nutrition | Analysis B | Based on Portion Size | |
| Specify the grade group in the columns: Meat/MeatAlternate Vegetable Subgroups *total: ½ cup | Grade Group: K-8, 9-12 DG B/P R/O S O ½ c. ½ c. | | Equipment (if not specified in procedures above): | | |
| Fruits | · · · · · · | · · · · · · | | | |
| Grains | | | | | |
| | 106 | | DG=DarkGreen B/P=Beans/Peas(Legumes) R/O=Red/Orange S=Starchy O=Other | | |
| | 0.18 g | | | | |
| Sodium (mg): | 270.87 mg | | | | |