Grade Group (s): K-8, 9-12     HACCP Process       Number of Portions: 50     #1 No Cook       Portion S1:20     #2 Cook & Serve Same Day       Serving Utensil:     #3 Includes Cooling Step       Servings Per Pan:     #3 Includes Cooling Step       Ingredients     Weight       Maw, Firm, Diced     5% lbs       Pepper, Ref. Flakes     1 tsp       Salt     1 tsp       Onion, Raw, Chopped     2 lbs       Carrots, Raw, Chopped     2 lbs       Carrots, Raw, Chopped     2 lbs       Carrots, Raw, Chopped     1 dog       Graine:     16 oz       Mumber of Particiana:     6% cups       Vupper, Ref., Green, Canned     6% cups       Corn, Frozen, No Salt Added     1 dog       USDA #100329     16 oz       Peppers, Chile, Green, Canned     6% cups       Chile Raw, Stems Removed, Chopped     16 oz       Chile Nowder     1 dog       Vegetable, Low-Sodium     2 dt       Maal Component Contribution     1 dog       Meal Component Contribution     1 dog       Vegetable Low-Sodium     1 dog       Dig     80 dig Brit       Using A tip Canned     1 dog       Corn, Frozen, No Salt Added     1 dog       USDA #100329     2 dt       Pepper		Recipe	lame: Tof	fu, Kale,	and Be	an Chili	File No:			
Portion Size: 1 cup       # # 2 Cook & Serve Same Day         Serving Vtensil:       # 3 Includes Cooling Step         Serving SPer Pan:       Ingredients         Ingredients       Weight         Measure       Procedure         Oli, Olive, Divided       5¼ lbs         Tofu, Raw, Firm, Diced       5¼ lbs         Pepper, Rd, Flakes       1 tsp         Sait       1 sp         Onion, Raw, Chopped       2 lbs         Carrots, Raw, Chopped       3 cups         Carrots, Raw, Chopped       4 f0 can         USDA #100329       ½ cup         Peppers, Chile, Green, Canned       ½ cup         Tomatoes, Diced, Canned, No Salt Added       ½ cup         Tomatoes, Curshed, Canned       ½ cup         Tomatoes, Curshed, Canned       ½ cup         Weight:       Number of Pans:         Number of Pans:       Pan size:	Grade Group (s): K-8, 9-12					HACCP Process		Recipe Adapted From:		
Serving Utensil:     c#3 Includes Cooling Step     Busin's Best Bean Co.     CCP: Hot hold for service at 140°F or above.       01. Olive, Divided     1     6 Tbsp     1. See Tofu in a Nutshell for tofu preparation information.       01. Olive, Divided     5¼ lbs     1. See Tofu in a Nutshell for tofu preparation information.       01. Olive, Divided     5¼ lbs     1. See Tofu in a Nutshell for tofu preparation information.       01. Olive, Divided     5¼ lbs     1. See Tofu in a Nutshell for tofu preparation information.       01. Olive, Divided     5¼ lbs     1. See Tofu in a Nutshell for tofu preparation information.       0.10 on, Raw, Chopped     2 lbs     1. See Tofu in a Nutshell for tofu preparation information.       0.10 on, Raw, Chopped     2 lbs     2 cups     6. Once the oil is hot, add onions, carrots, and corn.       Carrots, Raw, Chopped     2 lbs     2 cups     8. Add garlic and continue to cook for an additional 2-3 minutes.       0. Satt Added, USDA #100348     8. Add garlic and continue to cook for an additional 2-3 minutes.     9. Add both tomatoes, green chilles, broth, beans, and chipote peppers.       1. Satt # 10 can     ½ #10 can     1 #10 can     9. Add both tomatoes, and chipote peppers.       1. Beans, Baked, Vegetarian, Cnd, USDA #100364     1 #10 can     1 #10 can       Peppers, Chipotte in Adobe Sauce, Minced     1 // cup     1 // cup       Meat/Meat Alternate: 1.75 oz eq     Weight:     Num	Number of Portions: 50					□ #1 No Cook				
Servings Per Pan:     Wisconsinscreaction       Ingredients     Weight     Measure     Procedure       Oil, Olive, Divided     6 Tbsp     1. See Tofu na Nutshell for tofu preparation information.       1 Colive, Divided     51/4 lbs     1. See Tofu na Nutshell for tofu preparation information.       2 In a large stock pot heat half of the oil (31bg) over medium-high heat.     2. In a large stock pot heat half of the oil (31bg) over medium-high heat.       2 In a Nutshell for tofu preparation information.     1. tsp     3. Add tofu, red peperflakes, and salt.       3 Corin, Frozen, No Salt Added, USDA #100348     2 cups     3. Add for 7 -10 minutes.       Garriots, Raw, Chopped     2 lbs     3 cups     7. Saut for 7 -10 minutes.       10 USDA #100329     9. Add both tomatees, green chilles, broth, beans, and chipotle pepers.     9. Add both tomatees, green chilles, broth, beans, and chipotle pepers.       10 Add both tomatees, Crushed, Canned     16 oz     61/3 cups     1. #10 can       10 Tomatoes, Crushed, Canned     16 oz     61/3 cups     1. #10 can       Pepers, Chile, Green, Canned     1 #10 zan     1 #10 zan     1. Add the reserved tofu, kale, chili powder, and cumin powder.       11 B     10 can     1 #10 can     1 # cup     1. See Tofu bit in Adobe Sauce, Mineed       Kale, Raw, Stems Removed, Chopped     1 lb     1 word     2 cup     2 cup       Vegetable Subgroups	Portion Size: 1 cup							Bush's Bost Boon Co		
Ingredients       Weight       Measure       Procedure         Oil, Olive, Divided       6 Tbsp       1. See Tofu in a Nutshell for tofu preparation information.         Tofu, Raw, Firm, Diced       5¼ lbs       6 Tbsp       1. See Tofu in a Nutshell for tofu preparation information.         Pepper, Red, Flakes       1 tsp       3. Add tofu, red peperflakes, and salt.       3. Add tofu, red peperflakes, and salt.         Salt       1 tsp       3. Add tofu, red peperflakes, and salt.       4. Sear tofu for 2-4 minutes, remove from the pot and set aside.         Corn, Frozen, No Salt Added, USDA #100348       3 cups       6. Once the oil is hot, add onions, carrots, and corn.         Corn, Frozen, No Salt Added, USDA #100348       3 cups       9. Add both tomatoes, green chiles, broth, beans, and chipotle peppers.         USDA #100329       16 oz       9. Add both tomatoes, green chiles, broth, beans, and chipotle peppers.         Peppers, Chile, Green, Canned       16 oz       9. for up         Tomatoes, Crushed, Canned       16 oz       9. for up         Beans, Baked, Vegetarian, Cnd, USDA #100364       14 ft0 can         Vegetable, Low-Sodium       2 qt       14 ft0 can         Beans, Baked, Vegetarian, Cnd, USDA #100364       14 ft0 can         Vegetable Subgroups       11b       73 cup         Vegetable Subgroups       Pan size:       Vol	Serving Utensil:							Busit's Dest Deall CO.	Let's Cook	
Oil, Olive, Divided     6 Tbsp     1 See Tofu in a Nutshell for tofu preparation information.       Pepper, Red, Flakes     5 ½ lbs     1 tsp     1. a large stock pot heat half of the oil (3Tbsp) over medium-high heat.       Salt     1 tsp     3. Add tofu, red pepperflakes, and salt.     3. Add tofu, red pepperflakes, and salt.       Onion, Raw, Chopped     2 lbs     2 cups     6. Once the oil is hot, add onions, carrets, and corn.       Carrets, Raw, Chopped     2 lbs     3 cups     7. Sauté for 7-10 minutes.       Garlic, Fresh, Minced     16 oz     4. Sear tofu in a Nutshell for tofu preparation information.       Tomatoes, Diced, Canned, No Salt Added     16 oz     9. Add bofu, reduce heat on additional 2-3 minutes.       Peppers, Chile, Green, Canned     16 oz     6½ cups     8. Add garlic and continue to cook for an additional 2-3 minutes.       Tomatoes, Crushed, Canned     16 oz     6½ cups     1. Add bofu, reduce heat, and allow to simmer.       Peppers, Chile, Green, Canned     16 oz     6½ cups     2. Simmer for 20-30 minutes       Brash, Wegetable, Low-Sodium     2 dup     14 dup     14 dup       Rale, Raw, Stems Removed, Chopped     1 lb     7. Sauté for 2. Junutes.     12. Simmer for 20-30 minutes       Cumin Powder     1 dup     7. Sauté for 2. Junutes.     2. CLP. Hot hold for service at 140'F or above.       Vegetable Subgroups     Nutritional Analysis Based on Portion S	Servings Per Pan:								WISCONSIN SCHOOL MEALS ROCK	
Tofu, Raw, Firm, Diced       5¼ lbs       2 ln a large stock pot heat half of the oil (3Tbsp) over medium-high heat.         Pepper, Red, Flakes       1 tsp       3. Add tofu, red pepperflakes, and salt.         Salt       1 tsp       3. Add tofu, red pepperflakes, and salt.         Onion, Raw, Chopped       2 lbs       5. In the same pot, reduce heat to medium, add the remaining oil.         Carrots, Raw, Chopped       2 cups       6. Once the oil is hot, add onions, carrots, and corn.         Corn, Frozen, No Salt Added, USDA #100348       3 cups       7. Sauté for 7-10 minutes.         Garlic, Fresh, Minced       ½ #10 can       9. Add both tomatoes, green chilles, broth, beans, and chipotte peppers.         Tomatoes, Diced, Canned, No Salt Added       ½ #10 can       9. Add both tomatoes, green chilles, broth, beans, and chipotte peppers.         Tomatoes, Cushed, Canned       16 oz       9. Cup       14. Add the reserved tofu, kale, chill powder, and cumin powder.         Tomatoes, Cushed, Canned       11b       2 qt       11b       2 lb         Beans, Baked, Vegetarian, Cnd, USDA #100364       1 #10 can       14 cup       12. Simmer for 20-30 minutes         Vegetable, Low-Sodium       2 qt       1 lb       2 cup       2 cup       2. Simmer for 20-30 minutes         Meal Component Contribution       12 bit       12 cup       12. Simmer for 20-30 minutes	Ingredients					Weight	Measure	Procedure		
Pepper, Red, Flakes       1 tsp       3. Add tofu, red pepperflakes, and salt.         Salt       1 tsp       3. Add tofu, red pepperflakes, and salt.         Onion, Raw, Chopped       2 lbs       2 cups         Carrots, Raw, Chopped       2 cups       5. In the same pot, reduce heat to medium, add the remaining oil.         Carrots, Raw, Chopped       2 cups       6. Once the oil is hot, add onions, carrots, and corn.         Corn, Frozen, No Salt Added, USDA #100348       3 cups       7. Sauté for 7-10 minutes.         Garlic, Fresh, Minced       16 oz       9. Add both tomatoes, green chilies, broth, beans, and chipotle peppers.         Tomatoes, Diced, Canned, No Salt Added       16 oz       0. Bring to a boil, reduce heat, and allow to simmer.         Peppers, Chile, Green, Canned       16 oz       14 to can         Tomatoes, Crushed, Canned       6½ cups       1. Add the reserved tofu, kale, chili powder, and cumin powder.         Tomatoes, Saked, Vegetarian, Cnd, USDA #100364       1 #10 can       1/4 cup         Peppers, Chipotle in Adobe Sauce, Minced       1/4 cup       1/4 cup         Cumin Powder       1/4 cup       1/4 cup       1/4 cup         Meat/Meat Alternate: 1.75 oz eq       Weight:       Number of Pans:       Pan size:         DG       RO       BPL       1/4 cup       1/4 cup       Saturated Fa	Oil, Olive, Divided						6 Tbsp	1. See Tofu in a Nutshell for tofu preparation information.		
Salt       1 tsp       4. Sear tofu for 2-4 minutes, remove from the pot and set aside.         Onion, Raw, Chopped       2 lbs       5. In the same pot, reduce heat to medium, add the remaining oil.         Carrots, Raw, Chopped       2 cups       6. Once the oil is hot, add onions, carrots, and corn.         Corn, Frozen, No Salt Added, USDA #100348       3 cups       7. Sauté for 7-10 minutes.         Garlic, Fresh, Minced       ½ cup       8. Add garlic and continue to cook for an additional 2-3 minutes.         Tomatoes, Diced, Canned, No Salt Added       ½ #10 can       9. Add both tomatoes, green chilies, broth, beans, and chipotle peppers.         Tomatoes, Crushed, Canned       16 oz       16 oz       11. Add the reserved tofu, kale, chili powder, and cumin powder.         Tomatoes, Stems Removed, Chopped       16 oz       2 qt       12. Simmer for 20-30 minutes         Beans, Baked, Vegetarian, Cnd, USDA #100364       1 #10 can       ½ cup       12. Simmer for 20-30 minutes         Vegetable, Low-Sodium       1b       3 cup       12. Simmer for 20-30 minutes         Meat/Meat Alternate: 1.75 oz eq       Vegetable: Subgroups       14. Gup         Vegetable Subgroups       Pan size:       Nutritional Analysis Based on Portion Size       CCP: Hot hold for service at 140°F or above.         Vegetable Subgroups       Nutritional Analysis Based on Portion Size       Saturated Fats (g): 0.97 g	Tofu, Raw, Firm, Diced					5¼ lbs		2. In a large stock pot heat half of the oil (3Tbsp) over medium-high heat.		
Onion, Raw, Chopped     2 lbs     5. In the same pot, reduce heat to medium, add the remaining oil.       Carrots, Raw, Chopped     2 cups     5. In the same pot, reduce heat to medium, add the remaining oil.       Corn, Frozen, No Salt Added, USDA #100348     3 cups     7. Sauté for 7-10 minutes.       Garlic, Fresh, Minced     ½ dup     8. Add garlic and continue to cook for an additional 2-3 minutes.       USDA #100329     ½ #10 can     9. Add both tomatoes, green chilies, broth, beans, and chipotle peppers.       Peppers, Chile, Green, Canned     16 oz     9. Add both tomatoes, green chilies, broth, beans, and chipotle peppers.       Tomatoes, Crushed, Canned     16 oz     6½ cups       Broth, Vegetable, Low-Sodium     2 qt     14 0 can       Beans, Baked, Vegetarian, Cnd, USDA #100364     1 #10 can     12. Simmer for 20-30 minutes       Peppers, Chilpotle in Adobe Sauce, Minced     1/2 cup     1/2 cup       Kale, Raw, Stems Removed, Chopped     1 lb     1       Meat/Meat Alternate: 1.75 oz eq     Weight:     Number of Pans:       Vegetable Subgroups     Nutritional Analysis Based on Portion Size     Cahries: 194 kcal       S     0     A     1/2 cup     Surrated Fats (g): 0.97 g	Pepper, Red, Flakes						1 tsp	3. Add tofu, red pepperflakes, and salt.		
Carrots, Raw, Chopped       2 cups       6. Once the oil is hot, add onions, carrots, and corn.         Corn, Frozen, No Salt Added, USDA #100348       3 cups       7. Sauté for 7-10 minutes.         Garlic, Fresh, Minced       ½ cup       8. Add garlic and continue to cook for an additional 2-3 minutes.         Tomatoes, Diced, Canned, No Salt Added       ½ #10 can       9. Add both tomatoes, green chilies, broth, beans, and chipotle peppers.         USDA #100329       16 oz       11. B       9. Add both tomatoes, green chilies, broth, beans, and chipotle peppers.         Peppers, Chile, Green, Canned       16 oz       11. Add the reserved tofu, kale, chili powder, and cumin powder.         Tomatoes, Drushed, Vegetarian, Cnd, USDA #100364       2 qt       14 ocup         Peppers, Chipotle in Adobe Sauce, Minced       ½ cup       12. Simmer for 20-30 minutes         Kale, Raw, Stems Removed, Chopped       11 lb       ½ cup         Meat/Meat Alternate: 1.75 oz eq       Weight:       Number of Pans:         Vegetable Subgroups       Pan size:       Volume:       Volume:         S       O       A       Nutritional Analysis Based on Portion Size       CCP: Hot hold for service at 140°F or above.         S       O       A       %urated Fats (g): 0.97 g       Surated Fats (g): 0.97 g       Surated Fats (g): 0.97 g	Salt						1 tsp	4. Sear tofu for 2-4 minutes, remove from the pot and set aside.		
Corn, Frozen, No Salt Added, USDA #100348       3 cups       7. Sauté for 7-10 minutes.         Garlic, Fresh, Minced       14 cup       8. Add garlic and continue to cook for an additional 2-3 minutes.         Tomatoes, Diced, Canned, No Salt Added       ½ #10 can       9. Add both tomatoes, green chilles, broth, beans, and chipotle peppers.         Peppers, Chile, Green, Canned       16 oz       6½ cups       11. Add the reserved tofu, kale, chili powder, and cumin powder.         Tomatoes, Baked, Vegetarian, Cnd, USDA #100364       2 qt       14 0 can       12. Simmer for 20-30 minutes         Peppers, Chipotle in Adobe Sauce, Minced       1 b       ½ cup       12. Simmer for 20-30 minutes         Kale, Raw, Stems Removed, Chopped       1 lb       ½ cup       12. Simmer for 20-30 minutes         Vegetable Subgroups       1 lb       ½ cup       12. Simmer for 20-30 minutes         Meat/Meat Alternate: 1.75 oz eq       Weight:       Pansize:       Pansize:         Vegetable Subgroups       Pansize:       Pansize:       Pansize:       Pansize:         OG       RO       BPL       Nutritional Analysis Based on Portion Size       Calories: 194 kcal       Saturated Fats (g): 0.97 g	Onion, Raw, Chopped					2 lbs		5. In the same pot, reduce heat to medium, add the remaining oil.		
Garlic, Fresh, Minced       ¼ cup       ½ #10 can       8. Add garlic and continue to cook for an additional 2-3 minutes.         Tomatoes, Diced, Canned, No Salt Added       ½ #10 can       9. Add both tomatoes, green chilies, broth, beans, and chipotle peppers.         USDA #100329       16 oz       6¼ cups       2 dt         Peppers, Chile, Green, Canned       16 oz       6¼ cups       2 dt         Broth, Vegetable, Low-Sodium       2 qt       11. Add the reserved tofu, kale, chili powder, and cumin powder.       12. Simmer for 20-30 minutes         Peppers, Chipotle in Adobe Sauce, Minced       1 #10 can       ½ cup       1 #10 can         Kale, Raw, Stems Removed, Chopped       1 lb       ½ cup       1 #10 can         Cumin Powder       ½ cup       ½ cup       1 wumber of Pans:       Number of Pans:         Vegetable Subgroups       Pan size:       Volume:       Pan size:       Volume:         Vegetable Subgroups       Nutritional Analysis Based on Portion Size       CCP: Hot hold for service at 140'F or above.         Nutritional Analysis Based on Portion Size       Saturated Fats (g): 0.97 g       Saturated Fats (g): 0.97 g	Carrots, Raw, Chopped						2 cups	6. Once the oil is hot, add onions, carrots, and corn.		
Tomatoes, Diced, Canned, No Salt Added       ½ #10 can       9. Add both tomatoes, green chilies, broth, beans, and chipotle peppers.         USDA #100329       16 oz       6½ cups       2 qt         Peppers, Chile, Green, Canned       16 oz       6½ cups       2 qt         Broth, Vegetable, Low-Sodium       2 qt       1 #10 can       1. Add the reserved tofu, kale, chili powder, and cumin powder.         Peppers, Chipotle in Adobe Sauce, Minced       1 #10 can       ½ 4 cup       1. Bo         Kale, Raw, Stems Removed, Chopped       1. Ib       ½ cup       ½ cup         Meal Component Contribution       Total Yield       Weight:       Keight:         Vegetable Subgroups       Pan size:       Yolume:       Number of Pans:       Pan size:         DG       RO       BPL       Yolume:       Nutritional Analysis Based on Portion Size       CCP: Hot hold for service at 140°F or above.         Fruit:       Ya cup       Saturated Fats (g): 0.97 g       Saturated Fats (g): 0.97 g       Saturated Fats (g): 0.97 g	Corn, Frozen, No Salt Added, USDA #100348						3 cups	7. Sauté for 7-10 minutes.		
USDA #100329       16 oz       10. Bring to a boil, reduce heat, and allow to simmer.         Peppers, Chile, Green, Canned       16 oz       11. Add the reserved tofu, kale, chili powder, and cumin powder.         Tomatoes, Crushed, Canned       6½ cups       2 qt         Broth, Vegetable, Low-Sodium       2 qt       12. Simmer for 20-30 minutes         Beans, Baked, Vegetarian, Cnd, USDA #100364       1 #10 can       1/4 cup         Peppers, Chipotle in Adobe Sauce, Minced       1/4 cup       1/2 cup         Kale, Raw, Stems Removed, Chopped       1 lb       2/3 cup         Chili Powder       1/4 cup       1/4 cup         Meat/Meat Alternate: 1.75 oz eq       Vegetable Subgroups       Pan size:         DG       RO       BPL       Pan size:         Volume:       Nutritional Analysis Based on Portion Size       CCP: Hot hold for service at 140'F or above.         Fruit:       1/4 cup       Saturated Fats (g): 0.97 g       Saturated Fats (g): 0.97 g	Garlic, Fresh, Minced						¼ cup	8. Add garlic and continue to cook for an additional 2-3 minutes.		
Peppers, Chile, Green, Canned       16 oz       11. Add the reserved tofu, kale, chili powder, and cumin powder.         Tomatoes, Crushed, Canned       6½ cups       2 qt         Broth, Vegetable, Low-Sodium       2 qt       13. Add the reserved tofu, kale, chili powder, and cumin powder.         Beans, Baked, Vegetarian, Cnd, USDA #100364       1 #10 can       14 cup         Peppers, Chipotle in Adobe Sauce, Minced       14 cup       14 cup         Kale, Raw, Stems Removed, Chopped       1 lb       2/3 cup         Cumin Powder       1/4 cup       1/4 cup         Meat/Meat Alternate: 1.75 oz eq       Vegetable Subgroups       Number of Pans:         DG       RO       BPL       Pan size:         Volume:       Volume:       Volume:         S       O       A       Saturated Fats (g): 0.97 g	Tomatoes, Diced, Canned, No Salt Added					1/2 #10 can 9. Add both tomatoes, green chilies, broth, beans, and chipot		proth, beans, and chipotle peppers.		
Tomatoes, Crushed, Canned 6½ cups   Broth, Vegetable, Low-Sodium 2 qt   Beans, Baked, Vegetarian, Cnd, USDA #100364 1 #10 can   Peppers, Chipotle in Adobe Sauce, Minced ¼ cup   Kale, Raw, Stems Removed, Chopped 1 lb   Cumin Powder ½ cup   Meal Component Contribution Total Yield   Meat/Meat Alternate: 1.75 oz eq Weight:   Vegetable Subgroups Number of Pans:   DG RO   BPL Pan size:   Volume: Volume:   Nutritional Analysis Based on Portion Size   Calories: 194 kcal   Sturated Fats (g): 0.97 g	USDA #100329							10. Bring to a boil, reduce heat, and allow to simmer.		
Broth, Vegetable, Low-Sodium Beans, Baked, Vegetarian, Cnd, USDA #100364 Peppers, Chipotle in Adobe Sauce, Minced Kale, Raw, Stems Removed, Chopped Chili Powder Cumin Powder Meal Component Contribution Meal Component Contribution Meat/Meat Alternate: 1.75 oz eq Vegetable Subgroups DG RO BPL 3'd cup DG RO BPL 3'd cup DG RO BPL 3'd cup Vumber of Pans: Pan size: Volume: S O A Vutritional Analysis Based on Portion Size Calories: 194 kcal Saturated Fats (g): 0.97 g	Peppers, Chile, Green, Canned					16 oz 11. Add the reserved tofu, kale, chili powder, and cumin powd		powder, and cumin powder.		
Beans, Baked, Vegetarian, Cnd, USDA #100364       1 #10 can         Peppers, Chipotle in Adobe Sauce, Minced       1/4 cup         Kale, Raw, Stems Removed, Chopped       1 lb         Chili Powder       2/3 cup         Cumin Powder       1/4 cup         Meal Component Contribution       Image: CCP: Hot hold for service at 140°F or above.         Meat/Meat Alternate: 1.75 oz eq       Veight:         Vegetable Subgroups       Number of Pans:         Pan size:       Volume:         Volume:       Volume:         Value       Nutritional Analysis Based on Portion Size         Calories: 194 kcal       Saturated Fats (g): 0.97 g	Tomatoes, Crushed, Canned						6⅓ cups	12. Simmer for 20-30 minutes		
Peppers, Chipotle in Adobe Sauce, Minced       ¼ cup         Kale, Raw, Stems Removed, Chopped       1 lb         Chili Powder       ½ cup         Cumin Powder       ½ cup         Meal Component Contribution       Image: CCP: Hot hold for service at 140°F or above.         Meat/Meat Alternate: 1.75 oz eq       Weight:         Vegetable Subgroups       Number of Pans:         DG       RO         14/ cup       Number of Pans:         Volume:       Volume:         Value:       Volume:         Value:       Volume:         Value:       Saturated Fats (g): 0.97 g	Broth, Vegetable, Low-Sodium						2 qt			
Kale, Raw, Stems Removed, Chopped       1 lb       2/3 cup         Chili Powder       2/3 cup         Cumin Powder       1/4 cup         Meal Component Contribution       Image: Component Contribution         Meat/Meat Alternate: 1.75 oz eq       Image: Component Contribution         Vegetable Subgroups       Number of Pans:         DG       RO         BPL       Image: Component Contribution         Vultitional Analysis Based on Portion Size       CCP: Hot hold for service at 140°F or above.         Volume:       Volume:         S       O         Mutritional Analysis Based on Portion Size         Calories: 194 kcal         Fruit:       Saturated Fats (g): 0.97 g	Beans, Baked, Vegetarian, Cnd, USDA #100364						1 #10 can			
Chili Powder 2/3 cup   Cumin Powder 1/4 cup     Meal Component Contribution Image: CCP: Hot hold for service at 140'F or above.   Meat/Meat Alternate: 1.75 oz eq Image: CCP: Hot hold for service at 140'F or above.   Vegetable Subgroups Number of Pans:   DG RO   BPL Image: Columne:   3/4 cup Image: Columne:   Volume: Image: Columne:   Volume: Image: Columne:   1/4 cup <td< td=""><td colspan="5">Peppers, Chipotle in Adobe Sauce, Minced</td><td></td><td>¼ cup</td><td></td><td></td></td<>	Peppers, Chipotle in Adobe Sauce, Minced						¼ cup			
Cumin Powder       ½ cup         Meal Component Contribution       Total Yield         Meat/Meat Alternate: 1.75 oz eq       Weight:         Vegetable Subgroups       Number of Pans:         DG       RO       BPL       Pan size:         Volume:       Volume:         S       O       A         Fruit:       Saturated Fats (g): 0.97 g	Kale, Raw, Stems Removed, Chopped					1 lb				
Meal Component Contribution       Total Yield         Meat/Meat Alternate: 1.75 oz eq       Weight:         Vegetable Subgroups       Number of Pans:         DG       RO         1/4 cup       Volume:         S       O         1/4 cup       Nutritional Analysis Based on Portion Size         Calories: 194 kcal         Fruit:       Saturated Fats (g): 0.97 g	Chili Powder						²⁄₃ cup			
Meat/Meat Alternate: 1.75 oz eq       Weight:       CCP: Hot hold for service at 140°F or above.         Vegetable Subgroups       Number of Pans:       Pan size:         1/4 cup       Volume:       Volume:         S       O       A         1/4 cup       Vatitional Analysis Based on Portion Size       Calories: 194 kcal         Fruit:       Saturated Fats (g): 0.97 g       Saturated Fats (g): 0.97 g	Cumin Powder						¼ cup			
Vegetable SubgroupsNumber of Pans:DGROBPL¼ cupVolume:SOA¼ cupVolume:Calories: 194 kcalFruit:Saturated Fats (g): 0.97 g	Meal Component Contribution					Total Yield				
DG       RO       BPL       Pan size:         1¼ cup       Volume:       Volume:         S       O       A       Nutritional Analysis Based on Portion Size         Fruit:       1¼ cup       Calories: 194 kcal         Saturated Fats (g): 0.97 g       Saturated Fats (g): 0.97 g	Meat/Meat Alternate: 1.75 oz eq 🛛 🦟 Weigł				Weight:			CCP: Hot hold for service at 140°F or above.		
1/4 cup       Volume:         S       O       A         1/4 cup       Nutritional Analysis Based on Portion Size         Fruit:       Saturated Fats (g): 0.97 g	Vegetable Subgroups 🛛 💆 Nun				Number	of Pans:				
S       O       A <sup>1</sup> / <sub>4</sub> cup <sup>1</sup> / <sub>4</sub> cup <sup>1</sup> / <sub>4</sub> cup         Fruit:       Saturated Fats (g): 0.97 g	DG				:		]			
<sup>1</sup> / <sub>4</sub> cup     Calories: 194 kcal       Fruit:     Saturated Fats (g): 0.97 g		¼ cup			Volume:			]		
Fruit: Saturated Fats (g): 0.97 g	S	0	А	A TOTA	Nutri	tional Analysis Bas	ed on Portion Size	]		
			<sup>1</sup> ⁄ <sub>4</sub> cup		Calories	: 194 kcal		]		
Grains: DG - dark green RO - red orange BPL - bean, peas, legumes	Fruit:				Saturate	ed Fats (g): 0.97 g		]		
	Grains:				Sodium	(mg): 437.68 mg				
Based on USDA Food Buying Guide-RAW Calculated using NutriKids S - starchy O - other A - additional	Based on USD	A Food Buying	g Guide-RAW		Calculate	ated using NutriKids		S - starchy O - other A - additional		



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