



## 825210 - Chipotle Honey Mustard Dressing

Source: K12 Culinary

Number of Portions: 192

Size of Portion: 2 tbsp

### Components:

Meat/Alt:

Grains:

Fruit:

Vegetable:

Milk:

### Recipe Subgroups:

### Attributes:

HACCP Process: #1 No Cook

Ingredients	Measures	Instructions
826496 Mayonnaise, Regular, Dukes.....	1 gal	<b>CCP: No bare hand contact with ready to eat food.</b> Combine mayonnaise, honey, mustard, lemon juice, chipotle peppers, paprika, and chili powder in a large container. Use an immersion blender to mince pepper and blend ingredients. If a blender is not available, mince peppers prior to adding and whisk well to combine.  Portion 2 tbsp or 1 fl oz per serving.  Note: Dijon Mustard may be used to replace the yellow mustard. <b>CCP: Hold and Serve at 41° F or lower.</b>
019296 HONEY.....	1 qt	
002046 MUSTARD,PREPARED,YELLOW.....	1 qt	
009524 LEMON JUC FROM CONC,BTLD,REAL LEMON...	1 cup	
826518 Chipotle Peppers in Adobo Sauce, Embassa.....	1/4 cup	
002009 CHILI POWDER.....	2 tsp	
002028 PAPRIKA.....	1/2 tsp	

\*Nutrients are based upon 1 Portion Size (2 tbsp)

Calories	158	kcal	Cholesterol	*13*	mg	Sugars	5.9	g	Calcium	3.91	mg	91.97%	Calories from Total Fat
Total Fat	16.18	g	Sodium	160	mg	Protein	0.23	g	Iron	0.12	mg	11.43%	Calories from Saturated Fat
Saturated Fat	2.01	g	Carbohydrates	6.23	g	Vitamin A	20.5	IU	Water <sup>1</sup>	*6.72*	g	*0.00%*	Calories from Trans Fat
Trans Fat <sup>2</sup>	*0.00*	g	Dietary Fiber	0.25	g	Vitamin C	0.3	mg	Ash <sup>1</sup>	*0.20*	g	15.74%	Calories from Carbohydrates
												0.57%	Calories from Protein

\*N/A\* - denotes a nutrient that is either missing or incomplete for an individual ingredient

\* - denotes combined nutrient totals with either missing or incomplete nutrient data

<sup>1</sup> - denotes optional nutrient values

<sup>2</sup> - Trans Fat value is provided for informational purposes only, not for monitoring purposes.